

Corne Loup Cotes du Rhone Blanc

Domaine Corne Loup

France - Rhone Valley - Cotes du Rhone AOC

The wine has a pale straw color with brilliant reflection. In the nose, it displays great aromatics, mainly citrus fruit. The palate is well balanced, with a lot of finesse and persistence.

Specifications	
Appellation	Cotes du Rhone AOC
Wine Type	White
Varietals	50% Grenache Blanc, 20% Clairette, 15% Roussanne and 15% Viognier
Age of Vines	Average 30 years
Agricultural Practices	Sustainable
Soil type	clay & limestone
Vinification	No oak. Wine was aged in stainless steel tanks for 4 months. Wine was slightly filtered before bottling.
Production	115 (9-liter cases)
Pairings	Delicious when paired with seafood (seashell and fish). It is also great by itself as an aperitif.



Codes, Weights and Measures	
UPC	7 84585 02615 9
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02615 6
Case Weight	33
Cases/Pallet	54
Layers/Pallet	9
ABV	12%
SRP	\$ 17.99 USD 750mL Bottle

Reviews and News

2021 Corne Loup Cotes du Rhone Blanc - 1 STAR- Guide Hachette

2019 Corne Loup Cotes du Rhone Blanc - 87 PTS - JD