

# Charles Thomas Cotes du Rhone Blanc

Charles Thomas

France - Rhone Valley - Cotes du Rhone AOC

Bright yellow in color. The nose has a nice aromatic expression with white peach, apricot, candied lemon and lime notes. The palate is tasty and has a great generosity, a nice sweep on the attack and a crispy and acidulous finish.

## Specifications

<b>Appellation</b>	Cotes du Rhone AOC
<b>Wine Type</b>	White
<b>Varietals</b>	70% Grenache Blanc, 15% Roussanne, 10% Marsanne, 5% Viognier
<b>Age of Vines</b>	30 years
<b>Agricultural Practices</b>	Organic
<b>Soil type</b>	Deep loam & sand
<b>Vinification</b>	Aged on the lees for 3 months (no oak).
<b>Pairings</b>	Excellent wine for an aperitif. It pairs perfectly with grilled fish, platters of seafood and shellfish. It also goes well with simple dishes: pizzas, salads, tabbouleh or steamed vegetables. Cheeses: Goat cheese, Blue cheese and hard cheese such ComtÃ©.



## Codes, Weights and Measures

<b>UPC</b>	7 84585 02051 5
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02051 2
<b>Case Weight</b>	32
<b>Cases/Pallet</b>	55
<b>Layers/Pallet</b>	11
<b>ABV</b>	12.50%
<b>SRP</b>	\$ 18.99 USD 750mL Bottle

## Reviews and News

2017 Charles Thomas Cotes-du-Rhone Blanc - 89 PTS - JD