



Cotes du Rhone Blanc

Country: France Region: Southern Rhone
Type: White Varietal: Blend - Grenache Blanc, Clairette, Roussane, Viognier, Marsanne
Format: 12 x 750ml

BC

AB

SK

MB

TASTING NOTES

Colour: Yellow with gold highlights.
Aroma: A powerful nose of white blossoms, citrus aromas and exotic fruits.
Taste: Mouth is round and full, very balanced with a mineral finish.
Food: Pairs well with poultry, seafood and dishes with cream sauce.

AWARDS & ACCOLADES

2013 ~ "Light, bright yellow. Aromas of fresh orchard and pit fruits and honey, enlivened by a zesty lemon pith nuance. Supple and seamless on the palate, offering pliant nectarine and poached pear flavors and a hint of bitter quinine. The taut finish features an echoing citrus zest note that adds focus and cut." - Antonio Galloni's Vinous, Jun/2016

OTHER INFO

The work in the vineyards is as natural as possible in accordance with the criteria of organic agriculture and the domaine received official certification from the 2008 vintage. No chemical fertilizers, herbicides or pesticides are used to treat the soils or the vines. The grapes are selected and pressed very quickly. They are fermented and aged for 8 months in a combination of barrels and stainless steel vats for 6 months.



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