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 7 84585 02615 9 UPC 12 Units/Case 750 mL **Unit Size** bottle Container 1 07 84585 02615 6 SCC 33 **Case Weight** 54 **Cases/Pallet** 9 Layers/Pallet 12.00% ABV \$ 17.99 USD SRP 750mL Bottle

Reviews and News

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