



CÔTES DU RHÔNE BLANC

Rhône Valley, France
Olivier & Lafont



www.olivier-lafont.com

Method & Production

The Viognier (35 years old), Grenache Blanc (45 years old), and Clairette (40 years old) vines are vinified separately in stainless steel tanks. The juice is racked from the lees and goes through cold stabilization to preserve the fruit. After which it is fermented in stainless steel, and the finished wines are blended to taste.

Tasting Notes

Floral and apricot notes with some peach and quince. Medium-bodied and fresh, with good fruit and texture.

Food Matching

Chicken Caesar salad

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|------------|----------------------|--|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine | | | | | | | | | | |
| OF0123 | Côtes du Rhône Blanc | Viognier: 65% Clairette: 20% Grenache Blanc: 15% | 2023 | 13.5% | Cork | 6X0.75lt | No | No | Yes | No |