



# Chateaux de La Font du Loup

## Cote du Rhone Blanc



**Varietal:** 35% Grenache 30% Roussanne 20% Clarette 15% Bourbolenc

**Elevation:**

**Practice:**

**Dry Extract:** gr / liter

**Appellation:** Cote du Rhone

**Production:** cs

**Alcohol %:** 13

**Soil:** Sandy and Pebbly

**Residual Sugar:** gr / liter

**ph:**

**Acidity:** gr / liter

**Tasting Notes:** A Cotes du Rhone blanc that drinks as well as most Chateaufeuf du Pape blancs. Beautiful notes of honeysuckle, white flowers, pineapple and melon. It's medium bodied and perfectly balanced between fruit/acid with a clean, dry finish.

**Aging:** The wine is then aged 9 months in barrique and demis muids and the other 50% in stainless steel vats.

**Winemaking:** 50% of all varieties are raised in twice-used barrique (once a Chateau d' Yquiem and once for the La Font du Loup blanc).

**Food Pairing:** Sautéed mushrooms, pâté, artisanal cheeses and light pork preparations.

**Accolades**



2209 W 1<sup>st</sup> Street Suite 111 Tempe AZ 85281  
p. 480 557 8466 f. 480 557 0556

[www.classicowines.com](http://www.classicowines.com)