



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										
OF0124	Côtes du Rhône Blanc	Viognier: 65% Clairette: 20% Grenache Blanc: 15%	2024	13.5%	Cork	6X0.75lt	No	No	Yes	No