

RHÔNE TO THE BONE

2017 WHITE CÔTES DU RHÔNE

RAVOIRE & FILS has crafted **RHÔNE TO THE BONE®** as a true expression of a great Côtes du Rhône wine.

Together with our in-house oenologist Pierre Vieillescazes and his team, including Vallée du Rhône specialist Philippe Cambie – named “Best Oenologist of the Year 2010” by Robert Parker (The Wine Advocate) - we are pleased to introduce **RHÔNE TO THE BONE®**.

VARIETALS

- 70% Grenache, 30% Viognier.

VINEYARDS

- **Selected estates:** a range of typical and complementary terroirs (clay-limestone and sand).
- **Average age of the vines:** 30 years.
- **Climate:** Mediterranean climate, warm and dry with Mistral wind.

WINEMAKING

- **Vinification:** direct pressing followed by 24 hours cold settling. Alcoholic fermentation over 10 days approximately at controlled temperature (15°C) with stirring of the lees.
- **Maturing** on fine lees for 6 months in stainless steel vats to enhance the vine's plumpness on the palate.

TASTING NOTES

Boasting a brilliant light yellow color, this wine offers a nose yielding aromas of apricot and white honey flowers.

Fresh and generous mouthfeel with notes of white flesh fruits, rosy with a long finish.

Best served at 50°F/10°C.

ANALYSIS

- **Alcohol:** 13% vol.
- **Total acidity** 2,87 g H₂SO₄/l.
- **Dry white wine:** < 1 gram / liter of residual sugar.

AWARDS

90 points / Excellent, Highly Recommended - Ultimate Wine Challenge 2018.



The embossed crest on the bottle symbolizes our raison d'être: "R&F" stands both for our company initials, and the Latin words "Soli sol soli" meaning "the land is nothing without the sun."

Specialized in Rhône Valley wines since 1471, Côtes du Rhône runs through our veins. It's in our DNA. We sincerely hope you will enjoy drinking **RHÔNE TO THE BONE®** as much as we enjoyed bringing it to life.