




LES FUSTIERS CÔTES DU RHÔNE WHITE 2016 13% ALC, 750ML

Nurtured in vineyards of alluvial deposits with stones, on sand and limestone slopes, in the Southern Rhone Valley districts of Vaucluse, Gard, Ardèche and Drôme. Les Fustiers Côtes du Rhône White is best served cold, between 46-54°F, with fish, white meats, and goat cheese.

EYE	NOSE	PALATE
Gold with shiny tints.	Intense nose with white fruits (peach and pear) and floral hints (acacia, honeysuckle).	Full-bodied, ample, round, refreshing palate.
APPELLATION	VINIFICATION	VARIETALS
 Côtes du Rhône AOC	Traditional with a cold pre-fermentation process to preserve a maximum of fruit aromas.	Grenache Blanc, Clairette, Bourboulenc, Roussanne and Viognier
		UPC
		7-14320-90025-3



BRONCO WINE COMPANY

Imported by Vinum International, Napa, CA

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