

# 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

- **Total acidity** 2,87 g H<sub>2</sub>SO<sub>4</sub>/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."