



Domaine Bois Saint Jean Cotes du Rhone Blanc de Blanc 2003

100% Viognier

Appellation : Cotes du Rhone
Location : Southern Rhone Valley
Soil : Rocky
Grape Variety : 100% Viognier
Alcohol : 18.5% by volume
Tasting : Remarkable wine with a lot of freshness and fruit (citrus and exotic fruit). Nicely balanced wine.
Food Pairing : Excellent with meaty fish such as salmon, tuna and swordfish. Lobster and roasted duck or chicken also make a wonderful match.



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