

Vintage:  
**2020**

Tier:  
**Tradition**

Grapes:  
**60% Grenache**  
**35% Syrah**  
**5% Marselan**

Region/Appellation:  
**Rhône Valley**  
**AOP Côtes-du-Rhône**

Alcohol by Volume:  
**14.50%**

Residual Sugar:  
**<0.8 g/L**

pH:  
**3.68**

Total Acidity:  
**2.95 g/L**

Vegetarian:  
**No**

Vegan:  
**No**

Drinking Window:  
**2021 - 2026**

Certifications :



# Belleruche Rouge

## AOP Côtes-du-Rhône

### The Wine

Bell-ROOSH Rooj Coats dew Rone

### Winemaker Notes

An intense wine with blackcurrant and raspberry notes complemented by notes of white pepper. Powerful and fruity on the palate with lovely roasted notes, and silky, delicate tannins.

### Vineyard

Belleruche translates to “beautiful beehive” in French, a name which takes inspiration from the bees and hives that thrive in the sustainable vineyards of M. Chapoutier.

The wine is comprised of several major types of terroirs including pebbly clay soils, soils with layers of stones, stony clay terraces, stony silty-sand... All these soils provide the vine with a constant water supply and, at night, release the heat stored up by the pebbles during the day. The grapes are picked at phenolic maturity and are mainly harvested by machine.

### Winemaking

Grapes are de-stemmed and vinified in concrete and stainless-steel tanks for 3 to 4 weeks.. The fermentation temperature is regulated and set at 28°C. At the end of alcoholic fermentation, the temperature is allowed to rise to 30-33°C to assist the polymerization of tannins. It then matures for 6 months in concrete vats and stainless-steel tanks.

### Food match

Grilled and Roasted Red and White Meats

Pairs beautifully with pizza and pasta especially lamb ragu. Also enjoy with mild, creamy and robust cheeses.

