

Vintage:  
**2020**

Tier:  
**Tradition**

Grapes:  
**Grenache Blanc  
Roussanne  
Viognier  
Clairette  
Bourboulenc**

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

Alcohol by Volume:  
**14.0%**

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

pH:  
**3.34**

Total Acidity:  
**2.98 g/L**

Vegetarian:  
**Yes**

Vegan:  
**Yes**

Drinking Window:  
**2021 - 2023**

Certifications :



# Belleruche Blanc Côtes-du-Rhône

## The Wine

Bell-ROOSH Blonk Coat dew Rone

## Winemaker Notes

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. An expressive wine with aromas of apricot, fennel and floral scents. The wine's roundness is a perfect match for its freshness, with a finish that reveals subtle notes of aniseed.

## Vineyard

Planted mainly in stony-marl soils and on clay-limestone slopes, these soils are porous with a steady and regular water supply. These soils warm up quickly in the spring and help the grapes to reach perfect maturity.

## Winemaking

Harvest is carried out at night by machine to prevent and limit oxidation of the juices and preserve the aromatic components. Total destemming followed by a light skin maceration particularly for the viognier, gentle pressing. Cold static settling. Alcoholic fermentation at low temperature in stainless steel vats. The wine is protected from oxygen to preserve its aromatic potential and undergoes 5 months ageing on the fine lees.

## Food match

Enjoy with fish, shellfish, and salads. Perfect for picnics with mild creamy cheese and grilled sardines or sea bream “a la plancha” - roasted on an iron skillet.

