

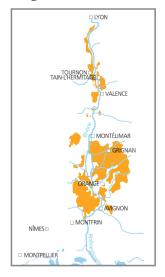
# 2021 Belleruche Rosé Côtes-du-Rhône

(Bell–ROOSH Rose-Ay Coat dew Rone) Rhône Valley, AOP Côtes-du-Rhône

#### **Grapes:**

60% Grenache 20% Syrah 20% Cinsault

#### Region:



## Alcohol by Volume:

13.0%

**pH:** 3.18

## **Total Acidity:**

5.3g/L

## Aging:

The wine is aged in stainless steel vats for 3 to 6 months.

#### Serving Temperature: 10-12°C

**Drinking Window:** Now through 2024

#### 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 wines roundness is a perfect match for its freshness and the finish 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. They warm up quickly in the spring and help the grapes to reach perfect maturity.

#### Harvest

Harvest is carried out by machine at night to preserve the aromatic precursors.

## Winemaking

The juice comes from a direct pressing and then is cold settled. The alcoholic fermentation is carried out at low temperature (16°C). Constant protection from oxygen to preserve the wine's aromatic potential.

## Food Pairing

Grilled and roasted white meats, or enjoy with fish, shellfish, and salads. Perfect for picnics with mild creamy cheeses. Or pair with grilled salmon or tuna 'a la plancha' □ roasted on an iron skillet.



