



2022 Belleruche Blanc Côtes-du-Rhône

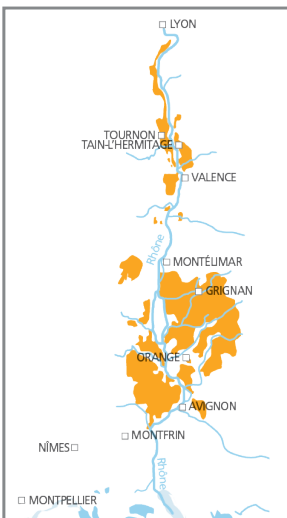
(Bell-ROOSH Blonk Coat dew Rone)

Rhône Valley, AOP Côtes-du-Rhône

Grapes:

Grenache Blanc
Roussanne, Viognier
Clairette, Bourboulenc

Region:



Alcohol by Volume:

14.0%

Residual Sugar:

<0.8g/L

pH: 3.34

Total Acidity: 2.98g/L

Aging:

5-months ageing on the
fine lees.

Serving Temperature:

10-12°C

Drinking Window:

Now through 2025

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.

Harvest

The grapes are picked at phenolic maturity and are mainly harvested by machine. Harvest is carried out at night to prevent and limit oxidation of the juices and preserve the aromatic components.

Winemaking

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.

Food Pairing

Enjoy with fish, shellfish, and salads. Perfect for picnics with mild creamy cheeses to grilled vegetables and pasta alfredo.

