



2022 Belleruche Rouge Côtes-du-Rhône

(Bell-ROOSH Rooj Coat dew Rone)

Rhône Valley, AOP Côtes-du-Rhône

Grapes:

60% Grenache
35% Syrah
5% Marselan

Alcohol by

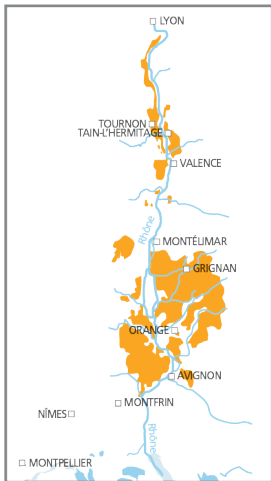
Volume: 14.5%

Total Acidity:

2.95 g/L

Residual Sugar:

<0.8 g/L



Aging:

The wine matures for 6 months in concrete vats and stainless-steel tanks.

Serving Temperature:

16-18°C

Drinking Window:

Now through 2026

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

Vineyard

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 by the pebbles during the day.

Harvest

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.

Food Pairing

Grilled and roasted red and white meats. Also pairs beautifully with pizza and pasta especially lamb ragu. Or enjoy with mild, creamy and robust cheeses.

