TRADITION TIER



2023 Belleruche Rosé Côtes-du-Rhône

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

Grapes:

Grenache Syrah Cinsault

Alcohol by Volume: 13.5%

Region: Rhône Valley, AOP Côtes-du-Rhône



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

Serving Temperature: 10-12°C

Aging Potential: Now through 2026

Food Pairing

Grilled and roasted white meats, or enjoy with fish, shellfish, and salads. Perfect for picnics with mild creamy cheeses.



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 claylimestone 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. The 2023 Rhône Valley wine-growing season was multi-faceted, producing a vintage formed by erratic weather conditions. The year saw hydric shortfalls and excessive heatwaves, accompanied by bouts of Mediterranean rainfall, and again, water stress. But this was also a year when the terroirs blossomed in the face of adversity. This, combined with diligent vineyard management, enabled grapes to reach excellent ripeness.

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.



CHAPOL

ROSÉ CÔTES-DU-RHÔNE APPELLATION D'ORIGINE PROTECCE M. CHAPOUTIER

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