

#### Grapes

Grenache Syrah Cinsault

Region/Appellation AOP Côtes-du-Rhône

Alcohol by volume 13.50%

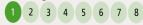
Residual Sugar less than 0.25 g/l

pН 3.22

**Total Acidity** 5.06 g/l

**Drinking Window** 2023 - 2029

#### **Tasting Guide**



Medium

Sweet

Tasting note printed

23/04/2024

# Côtes-du-Rhône Belleruche Rosé 2019

## Winemaker Notes

Aromas of red fruits and grapefruit on the nose underpinned a lovely freshness on the palate.

# Vineyard

Our Rose comes mainly from the right bank of the Rhône, from vines planted in loess and sandy soils, which are perfect for this wine.

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

## Vintage

An impressive Rhone vintage, with wines of impeccable balance. High temperatures proved a challenge for growers in the northern Rhone but some rain later in the season allowed for freshness to come through.

### Food match

Grilled and Roasted Red Meats

Try with Tuna fish carpaccio

