



#### Grapes

Grenache  
Syrah  
Cinsault

#### Region/Appellation

AOP Côtes-du-Rhône

#### Alcohol by volume

13.50%

#### Residual Sugar

less than 0.25 g/l

#### pH

3.22

#### Total Acidity

5.06 g/l

#### Drinking Window

2023 - 2029

#### Tasting Guide



#### 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

