

Grapes

Grenache Blanc
Roussanne
Viognier
Clairette Blanche

Region/Appellation

AOP Côtes-du-Rhône

Alcohol by volume

13.50%

Residual Sugar

less than 0.25 g/l

pH

3.27

Total Acidity

5.02 g/l

Tasting Guide



Tasting note printed

02/05/2024

Côtes-du-Rhône Belleruche Blanc 2021 6x75cl

Winemaker Notes

An expressive wine with aromas of apricot, fennel and floral scents. The wine's 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 clay-limestone 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.

Winemaking

Harvest is carried out at night by machine to prevent and limit oxidation of the juices and preserve the aromatic components. 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. The wine is protected from oxygen to preserve its aromatic potential and undergoes 5 months ageing on the fine lees.

Vintage

The 2021 in the Rhône Valley was a year that the winegrowers are unlikely to forget in a hurry. Despite a growing season that never let up for an instant, the work of 'man' will have revealed a vintage that has brought us wine profiles that we had almost forgotten existed. The balance found in the white Hermitage already lends them great minerality and wonderful tension. The profile of the reds is more ethereal than in recent years, showing remarkable aromatic complexity and a tannic structure characteristic of a true Syrah from the Northern Rhône Valley. Brightness, finesse and aromatic elegance are the hallmarks of this 2021 vintage. It follows in the footsteps of some of its glorious predecessors that possessed perfect maturity, great complexity and elegance.

Food match

Grilled and Roasted White Meats

Grilled sardines or sea bream "à la plancha".

