



Côtes-du-Rhône Belleruche Blanc 2022 6x75cl

Grapes

30% Grenache Blanc
30% Roussanne
30% Viognier
10% Clairette Blanche

Region/Appellation

AOP Côtes-du-Rhône

Alcohol by volume

14.00%

Residual Sugar

0.3 g/l

pH

3.34

Total Acidity

4.51 g/l

Drinking Window

2024 - 2026

Tasting Guide



Tasting note printed

15/05/2024

Winemaker Notes

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 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 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.

Food match

Grilled and Roasted White Meats

Grilled sardines or sea bream 'a la plancha'.

