



Côtes-du-Rhône Belleruche Rosé 2022 6x75cl

Grapes

Grenache
Syrah
Cinsault

Region/Appellation

AOP Côtes-du-Rhône

Alcohol by volume

14%

Residual Sugar

less than 03 g/l

pH

3.26

Total Acidity

4.18 g/l

Drinking Window

2025 - 2024

Tasting Guide



Tasting note printed

02/05/2025

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

M. CHAPOUTIER had to "keep calm and carry on" throughout this season of drought and heat to constantly adapt the winegrowing work right up to the last minute; responding fast to curb the vegetation when the welcome rains arrived and remaining patient to allow the grapes to reach full maturity. All this made 2022 an astonishing vintage that, as it turned out, was more luminous than sunny.

Food match

Try with Tuna fish carpaccio

