

# Côtes-du-Rhône Belleruche Rouge 2020 6x75cl

## Grapes

55% Grenache  
35% Syrah  
5% Mourvedre  
5% Marselan

## Region/Appellation

AOP Côtes-du-Rhône

## Alcohol by volume

14.50%

## Residual Sugar

less than 1 g/l

## pH

3.61

## Total Acidity

4.78 g/l

## Drinking Window

2024 - 2025

## Tasting Guide

A B **C** D E  
Light Medium Full

## Tasting note printed

19/09/2024

## Winemaker Notes

An intense wine with blackcurrant and raspberry notes complemented by notes of white pepper. The wine is juicy, powerful and fruity on the palate with lovely roasted notes, and silky, delicate tannins.

## Vineyard

It is made up of several major types of terroirs including pebbly clay soils, soils with layers of stones, stony clay terraces, stony silty-sand... All these soils provide the vine with a constant water supply and, at night, release the heat stored up by the pebbles during the day. The grapes are picked at phenolic maturity and are mainly harvested Machine.

## Winemaking

After a total destemming, the grapes are vinified in concrete and stainless steel tanks for 3 to 4 weeks. Pumping over operations are carried out each day to gently extract the aromatic components, anthocyanins and tannins. The fermentation temperature is regulated and set at 28°C. At the end of alcoholic fermentation, the temperature is allowed to rise to 30-33°C to assist the polymerization of tannins. It then matures for 6 months in concrete vats and stainless steel tanks.

## Vintage

2020 will undoubtedly stand out as an atypical year. The winter was mild marked, by a water shortage over the period, although reserves from 2019 helped to alleviate this. Budbreak was 10 days earlier than in previous vintages. Although snow fell after budbreak and frost was a real risk, it only affected a few vines in Beaumont Moneux. June brought plentiful heat and sunshine in the Northern Rhône and some welcome rain in the Southern Rhône. Grenache in the Southern Rhône looked beautiful and Syrah in the north perfectly balanced. Harvest was earlier than usual starting in early September and proceeded calmly and without any weather pressures. Marked by exceptional earliness and scorching mid-summer heat, the 2020 vintage offers us wines full of elegance and pedigree. They have all the markers of great ageing potential thanks to preserved acidity and remarkable phenolic maturity. The elegance of the red wines and the expression of minerality supported by a beautiful acidity on the whites are the hallmarks of this particular vintage that is full of surprises.

## Food match

Grilled and Roasted Red Meats

Young milk-fed lamb, pasta putanesca or vegetable quiche.

