

Grapes

65% Grenache
30% Syrah
5% Mourvedre

Region/Appellation

AOP Côtes-du-Rhône

Alcohol by volume

14.00%

Residual Sugar

1 g/l

pH

3.6

Total Acidity

4.66 g/l

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed

16/05/2024

Côtes-du-Rhône Belleruche Rouge 2021 6x75cl

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

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 characteristics 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 Red Meats

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

