

Grapes

30% Grenache Blanc  
30% Roussanne  
20% Viognier  
20% Clairette

Region/Appellation

AOP Côtes-du-Rhône

Alcohol by volume

14.00%

Residual Sugar

less than 0.8 g/l

pH

3.36

Total Acidity

4.6 g/l

Drinking Window

2024 - 2026

Tasting Guide



Tasting note printed

06/07/2024

# Côtes-du-Rhône Belleruche Blanc 2020 12 x Half Bottles 12x37.5cl

## 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 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

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 White Meats

Grilled sardines or sea bream "à la plancha".

