

Grapes

Grenache
Syrah
Cinsault

Region/Appellation

AOP Côtes-du-Rhône

Alcohol by volume

13.50%

Residual Sugar

less than 0.25 g/l

pH

3.22

Total Acidity

5.06 g/l

Drinking Window

2023 - 2029

Tasting Guide



Tasting note printed

06/07/2024

Côtes-du-Rhône Belleruche Rosé 2019

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

An impressive Rhone vintage, with wines of impeccable balance. High temperatures proved a challenge for growers in the northern Rhone but some rain later in the season allowed for freshness to come through.

Food match

Grilled and Roasted Red Meats

Try with Tuna fish carpaccio

