

Grapes

Grenache  
Syrah  
Cinsault

Region/Appellation

AOP Côtes-du-Rhône

Alcohol by volume

13.50%

Residual Sugar

0.28 g/l

pH

3.14

Total Acidity

5.12 g/l

Drinking Window

2024 - 2025

Tasting Guide



Tasting note printed

26/11/2024

# Côtes-du-Rhône Belleruche Rosé 2023 6x75cl

## 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

This fine season, with its dry start, cool spring and moderate heat until August, combined with good vineyard management, enabled the Grenache grapes to reach excellent ripeness. Early tasting of the grapes revealed aromas of fresh fruit with hints of strawberry and black cherry, heralding a great vintage for this variety.

## Food match

Grilled and Roasted Red Meats

Try with Tuna fish carpaccio

