

#### Grapes

70% Grenache  
25% Syrah  
5% Marselan

#### Region/Appellation

AOP Côtes-du-Rhône

#### Alcohol by volume

14.5%

#### Residual Sugar

1.3 g/l

#### pH

3.74

#### Total Acidity

3.12 g/l

#### Tasting Guide

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

#### Tasting note printed

20/04/2025

# Côtes-du-Rhône Belleruche Rouge 2023 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

This fine season in the south, 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

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

