

M. CHAPOUTIER,
NORTHERN & SOUTHERN RHÔNE, FRANCE

MENTZENDORFF
wine shippers since
1858

CÔTES-DU-RHÔNE BELLERUCHE



DETAILS OF PRODUCTION

The vineyards of the red Côtes du Rhône “Belleruche” covers 4 departments (Drôme, Vaucluse, Gard and Ardèche) on different soils (clay and calcareous alluvial deposit terraces, clay...) giving to the “Belleruche” an extraordinary richness and complexity.

The grapes are harvested at good maturity. The grapes are entirely destemmed. Vatting lasts around 15 days and provides a great tannic structure. This allows ageing and guarantees a good stability. Ageing is performed in vats with regular pumping over in order to clarify the wine.

TASTING NOTES

Deep garnet red and intense aromas of red fruits (mainly morello cherries) and spices (liquorice, white pepper). This wine is juicy, powerful and fruity on the palate, with lovely roasted notes. Good palate structure with firm and silky tannins.

HOW TO SERVE

Serve with lamb chops or grilled duck fillets.

VINTAGE

2016

STYLE

Red

BLEND OF GRAPES

Grenache
Syrah

WINEMAKER

Michel Chapoutier

ALCOHOL

14%

