

M. CHAPOUTIER,  
NORTHERN & SOUTHERN RHÔNE, FRANCE

MENTZENDORFF  
*wine shippers since*  
1858

# CÔTES-DU-RHÔNE BELLERUCHE



## DETAILS OF PRODUCTION

The soils of the vineyards used here are mainly clay and calcareous. Grapes are harvested at maturity they are then immediately pressed when they arrive at the winery. Total destemming is followed by a light skin maceration particularly for the Viognier. Settling is carried out by cold-stabilizing after 24 hours. The temperatures of fermentation are contained between 16 and 20°C and the wine is aged on the fine lees for 5 months. Bottling is performed at the end of winter.

## TASTING NOTES

Bright golden yellow hue with an intense and expressive nose; aromas of apricot, fennel and floral scents. The wine's roundness is a perfect match for its freshness with the finish revealing subtly notes of aniseed.

## HOW TO SERVE

Excellent match with grilled fish such as sea bream "à la plancha", cooked pork meats and soft, creamy goat's cheese.

**VINTAGE**  
2016

**STYLE**  
White

**BLEND OF GRAPES**  
Grenache Blanc, Roussanne,  
Viognier, Clairette  
and Bourboulenc

**WINEMAKER**  
Michel Chapoutier

**ALCOHOL**  
14%

