

M. CHAPOUTIER,
NORTHERN & SOUTHERN RHÔNE, FRANCE

MENTZENDORFF
wine shippers since
1858

CÔTES-DU-RHÔNE BELLERUCHE ROSÉ



DETAILS OF PRODUCTION

The vineyards of “Belleruche” rosé are located on old fluvioglacial terraces, on the right bank of the Rhône Valley. The soil is composed of sand and clay. Grapes are pressed directly without any maceration. Then the must is separated whilst still cold. The alcoholic fermentation is performed for about 20 days and the temperature is regulated around 15°C. The wine is aged in vats and is bottled at the end of winter.

TASTING NOTES

Pale pink colour, with salmon-pink lights. The nose provides a mixture of red fruit (currant, raspberry, cherry), citrus (grapefruit) and grenadine aromas, There is a freshness on the palate which is well-balanced and round.

HOW TO SERVE

The wine is to be served around 10°C with summer dishes such as fish barbecues and Mediterranean Cuisine.

VINTAGE

2014

STYLE

Rosé

BLEND OF GRAPES

Grenache
Cinsault
Syrah

WINEMAKER

Michel Chapoutier

ALCOHOL

13%

