

M. CHAPOUTIER,
NORTHERN & SOUTHERN RHÔNE, FRANCE

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 wines roundness is a perfect match for its freshness with the finish revealing subtly notes of aniseed.

HOW TO SERVE

Excellently matched with grilled fish such as sea bream “a la plancha”, cooked pork meats and soft, creamy goat’s cheese.

“The 2016 Côtes du Rhône Belleruche (Roussanne, Grenache Blanc, Viognier, and Clairette) offers more white peach, tangerine, and spice, as well as a lively, refreshing, medium-bodied style on the palate. This beauty has ample fruit, bright acidity and is a terrific introduction into the whites from this region. 89 points”

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CÔTES-DU-RHÔNE BELLERUCHE BLANC 2016

www.chapoutier.com

MENTZENDORFF
wine/shippers since
1858



VINTAGE
2016

STYLE
White

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

WINEMAKER
Michel Chapoutier

ALCOHOL
14%

