

M. CHAPOUTIER,  
NORTHERN & SOUTHERN RHÔNE, FRANCE

MENTZENDORFF  
*wine shippers since*  
1858

# CÔTES-DU-RHÔNE BELLERUCHE



## DETAILS OF PRODUCTION

Planted mainly in stony-marl soils and on clay-limestone slopes, these soils are porous with a steady and regular water supply. They warm up quickly in the spring and help the grapes to reach perfect maturity. Grapes are harvested at night and full maturity. They are then immediately pressed when they arrive at the winery to limit oxidation of the juices and preserve the aromatic components. 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 "à la plancha", cooked pork meats and soft, creamy goat's cheese.

### VINTAGE

2017

### STYLE

White

### BLEND OF GRAPES

Grenache Blanc, Roussanne,  
Viognier, Clairette  
and Bourboulenc

### WINEMAKER

Michel Chapoutier

### ALCOHOL

14%

