

## M. Chapoutier, Belleruche, Cotes Du Rhone, White, 75cl



M.\_Chapoutier\_\_\_\_507d1a1d86002.png



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Rating: Not Rated Yet

**Price**

11,25 €

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Producer [M.Chapoutier](#)

Description

[Grape variety](#)

Grenache blanc, Roussanne, Viognier, Clairette and Bourboulenc.

[Soil](#)

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.

[Harvest](#)

Harvest is carried out at night by machine to prevent and limit oxidation of the juices and preserve the aromatic components.

[Winemaking](#)

Total destemming followed by a light skin maceration particularly for the Viognier, gentle pressing. Cold static settling.

## White Wine : M. Chapoutier, Belleruche, Cotes Du Rhone, White, 75cl

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Alcoholic fermentation at low temperature in stainless steel vats. The wine is protected from oxygen to preserve its aromatic potential.

### Maturing

5-months ageing on the fine lees.

### Alcohol degree

14%

### TASTING:

Colour: bright golden yellow hue.

Nose: intense and expressive. Aromas of apricot, fennel and floral scents (iris, etc.).

Mouth: complex and very elegant. The wine's roundness is a perfect match for its freshness. And the finish reveals subtle notes of aniseed.

**Recommended food pairing:** grilled sardines, sea bream "a la plancha".

**Serving temperature:** 10-12°C.