



Northern Rhône

BRUNOLAFON
wine selection



Domaine Belle, AOP Hermitage, White

AOP Hermitage, Vallée du Rhône, France

Domaine Belle has roots in Hermitage that date back several generations. The estate was founded by Louis Belle in the 1930's, and in the 90's Philippe Belle built his first modern winery and cellar.

The estate covers 25 hectares on the most beautiful terroirs of the Crozes-Hermitage appellation, and is certified organic.

PRESENTATION

White Hermitage with an exceptional complexity and ageing potential, one of the best wines produced by Domaine Belle.

LOCATION

The domaine extends to 25 hectares in 6 communes and three appellations, Saint Joseph, Crozes-Hermitage and Hermitage.

TERROIR

Permeable limestone, sand and gravel.

IN THE VINEYARD

Organic manuring, reasoned use of natural phytosanitary treatments, close pruning, leaf thinning, green harvesting if necessary, harvesting by hand. 30 hL/ha yield.

WINEMAKING

Low temperature fermentation (16°) entirely in oak barrels with 75 % in new oak barrels and 25 % in one-year old barrels.

AGEING

Ageing on fine lees in the same barrels for 20 months.

VARIETALS

Marsanne 60%, Roussanne 40%

14,5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C/61°F

AGEING POTENTIAL

Over 15 years

TASTING

From the very first nose, we are swayed by notes of citrus, spices and ripe fruit. A magnificent balance between sweetness and tension, this wine is rich, dense and fresh.


FOOD PAIRINGS

Open with noble river fish, white meat with truffles, blue lobster or spicy lobster.



REVIEWS AND AWARDS

JEB DUNNUCK 2020 : 94 pts
Jeb Dunnuck

 2020 : 93 pts
Wine Advocate

JEB DUNNUCK 2021 : 93+
Jeb Dunnuck

