



Domaine Belle, Cuvée Louis Belle, AOP Crozes-Hermitage, Red

AOP Crozes-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

Domaine Belle benefits from a varied terroir where Syrah for the reds and Marsanne and Roussanne for the whites express themselves in different profiles.

The constant quest for low yields, generally between 20 and 40 hectolitres per hectare, involves the adoption of strict pruning and the application of very measured organic fertilization. Rigorous viticultural methods and manual harvesting are used to fully reveal the grape variety's qualitative potential.

LOCATION

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

TERROIR

This soil is composed of white limestone clay also known as Kaolin, Granite and Galet stone.

IN THE VINEYARD

Organic manuring, close pruning, leaf thinning, harvesting by hand. 35 hL/ha yield.

WINEMAKING

Traditional, in temperature-controlled stainless steel tanks, partial destemming, daily pumping over and punching down, a final warm maceration, four-week fermentation with indigenous yeasts.

AGEING

Aged in oak barrels for 18 months (15% new oak barrels, the rest divided equally between one-year old, two-year old and three-year old oak barrels).

VARIETAL

Syrah 100%

14,5 % VOL.

GM: No.

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

SERVING

T° of service: 16°C/61°F.

AGEING POTENTIAL

Enjoy all year long, 10 to 15 years





TASTING

Notes of fresh fruit and cherries mingle on opening. As it evolves, spicy aromas mingle with floral notes such as violet. On the palate, the wine is full-bodied and powerful, with delicate tannins. This is a wine of delicacy, strength and substance.

FOOD PAIRINGS

Red meat, doe, wild boar, regional cheeses.

REVIEWS AND AWARDS

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2019: 92 pts Wine Advocate

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2020: 91-93 pts Wine Advocate



