



Northern Rhône

BRUNOLAFON
wine selection



Domaine Belle, Roche Blanche, AOP Crozes-Hermitage, White

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

Name comes from the white rock where the old vines of Marsanne are sitting on.

TERROIR

Clay and limestone (kaolin).

IN THE VINEYARD

Old vines (80 years old).

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

WINEMAKING

Low temperature fermentation (16°) with 25% new oak barrels, 40% one-year old barrels and 35 % two-year old barrels.

AGEING

Ageing for 12 months on fine lees in the same barrels, malolactic fermentation done.

VARIETAL

Marsanne 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: 12°C / 54°F.

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

Ripe yellow fruit and sweet spices like nutmeg. Complete and rich, the nose delivers aromas of white flowers on a light woody background.

The palate is harmonious and dense, sustained by both the freshness and power of the fruit, balanced between fatness and liveliness.

FOOD PAIRINGS

Fennel, poultry or fish colombo.



REVIEWS AND AWARDS

JEB DUNNUCK

2020 : 94 pts
Jeb Dunnuck



2020 : 91 pts
Wine Advocate

