



Domaine Belle, Les Pierrelles, 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 Wine Advocate cites "Domaine Belle is one of the most consistent and reliable producers of Crozes Hermitage. While the family doesn't shy away from the use of oak, there's either less new oak than there used to be, and the wines are more intense and fruity."

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

Low yields in the vineyards (30-35 hl/ha) and of course the wonderful climate help produce grapes of exceptional quality.

WINEMAKING

Stainless steel vat, destemming, temperature control.

AGEING

Aged in oak barrels with a variable proportion of new barrels. Between 12 and 25 months.

VARIETAL

Syrah 100%

14,5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does

SERVING

T° of service: 16°C / 61°F.

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

The wine is limpid and brilliant. Fresh, crisp fruit aromas soon emerge. Notes of coffee and tonka follow, topped by delicious aromas of red cherry and strawberry. The finish is long and generous, with round, present tannins.





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FOOD PAIRINGS

Red meat, meat in sauce, gratin dauphinois, cheese.

REVIEWS AND AWARDS



16/20 (2019) | 2020 not tasted yet.

"100% Syrah. Aged for 14 months in old oak. Barrel sample. Tasted blind. Ripe red- and dark-fruit nose. Sweet and savoury with good freshness and tight well-managed tannins – scorched earth and chocolate with a warming finish; the alcohol is notable but still has good acidity underneath."

AC, Jancis Robinson, 15/10/2020



90 (2019) | 2020 not tasted yet.

"While the nose suggests crisp blackberry and plums, the palate of this full-bodied Syrah is quite ripe, almost ruddy. Black plum and cherry flavors are luscious and open but edged by hints of bitter cacao and soft, fine tannins. At peak already but should drink well through 2024."

Anna Lee C., Wine Enthusiast

