

TECHNICAL SHEET

Cuvée Louis BELLE

Crozes-Hermitage - 2022

Vineyard :
Commune de Larnage

Northern part of appellation
N 45.101911 & E 4.853624
Vineyard located on the hillside



Grape variety :
100% Syrah

Yield :
35 hl / ha

Terroir : clay and limestone (Kaolin).

Viticulture : organic manure, protection natural and reasoned.

Harvest : Hand harvested in boxes with selective sorting.

Vinification : Traditional in temperature controlled stainless steel vats, de-stemming, daily pumping over and punching down, a final warm maceration, **three-week fermentation with indigenous yeasts.**

Ageing : 18 months in oak barrels with selection of new oak and 1 to 3 years old barrels.

Tasting : Sourced from the **white kaolin clay soils** of Larnage, Louis Belle reveals aromas of **black cherry, blackberry, peony, black pepper and subtle cocoa**. The palate is **rich yet elegant**, with **silky tannins, concentrated fruit and remarkable freshness**, supported by well-integrated oak.

Pairing : Pigeon, braised beef cheek, slow-cooked game and wild mushroom dishes.



Label :

Organic farming certified ECOCERT

Press : Jeb Dunnuck : 93

**DOMAINE
BELLE**

Sublimer ce que la nature nous offre

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