



LOCATION:

France > Northern Rhone Valley >
Côte-Rôtie

VARIETY:

100% Syrah

WINEMAKER:

Louis Cheze



“Belissima” Côte-Rôtie

EXPERIENCE

NAME: The name “Belissima” is a testament to the beauty and elegance of the wines of Côte-Rôtie “Beautiful” If you like Burgundy, Côte-Rôtie is the Syrah for you.

CHARACTER: Nose of great complexity, with red fruits, sweet spices and fine woody notes. A delicate palate with noticeable tannins and a persistent finish with great energy and freshness. A perfectly balanced expression of terroir in the appellation.

ENJOY WITH: Veal chop with morel mushrooms, duck with olives, roast pork with mustard, roasted quail, rabbit, or a shoulder of lamb with thyme. Beaufort, Comté and Gruyere cheeses.

BEST RESULTS: Serve at 58-62° F, decant when young, 30-45 minutes, and serve in an open glass for Syrah or Burgundy. Great with several years in the cellar, depending on vintage, 6-12 years.

EXPRESSION

FERMENTATION & EXTRACTION: Grapes are hand-picked in small crates and sent to the sorting table. After destemming they are sorted a second time on a vibrating table and gravity-fed into tanks. Native yeast fermentation and malolactic happen in temperature-controlled steel tanks to protect the wine from Brettanomyces.

ELEVAGE: The Cheze winery uses a specific selection of 10 different coopers to help develop balance and complexity while the wine ages. Aged in 2-4-year-old barrique barrels for up to 14 months followed by a racking to steel tank for 2 months before bottling to allow for a natural filtration.

FINING & FILTERING: Bottled with minimum fining and filtration.

SULFUR: Less than 100 ppm in total, added at crush and bottling. After Malolactic and during aging only when necessary, on rare occasions.

SOURCE

FARMING: For more than 25 years, the estate has practiced meticulous integrated vineyard management with organic practices; no chemicals, manual weeding, dry-farming and organic fertilizers from sheep and chickens, to help maintain a sustainable ecosystem.

LAND: From less than one hectare in Le Truchet, between the famous Lieu-dits of Cote Blonde and Brune. This site is on the edge of the granite soils of the south, and part of the fruit comes from schist soils, rich in iron, that are associated with the northern part of the appellation. From the middle of a very steep hill at 500 feet in elevation.

VINE: Trained in the local “echalas” style, the vine grows up a stake making it less vulnerable to the wind. 45-year-old vines. Very low yields from high-density plantings which helps add concentration and depth.

HARVEST & PRODUCTION: Hand-harvested, only 800 cases produced.

