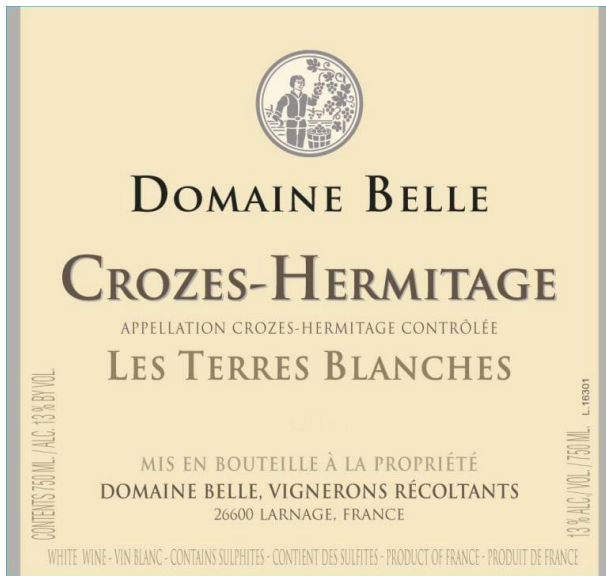


# the wine trust

HERITAGE • TRADITION • CRAFT



## Background

**Winery:** Domaine Belle

**Country:** France / Rhone / Crozes-Hermitage

**Founded:** 1769 (wine production) / 1990 (domaine)

**Annual Production:** 20,000cs

**Description:** Domaine Belle started producing wine under its own label in 1990, although the property has been under vine since at least 1769. Guided by third-generation vigneron Philippe Belle, the domaine combines a deep understanding of its terroir with modern winemaking techniques and facilities. Domaine Belle is universally acclaimed as one of the stars of Crozes-Hermitage.

## Wine Notes – 2019 Domaine Belle Crozes-Hermitage Blanc Les Terres Blanches

Domaine Belle is an ancient property, but only started domaine-bottling in 1990. In the three intervening decades, the property has become one of the stars of Crozes-Hermitage, routinely turning out critically-acclaimed wines that offer superb QPR. Les Terres Blanches is Belle's classic white Rhone blend of Marsanne and Roussanne. Sourced from the white limestone clay soils of Larnage, the wine boasts a body and elegance reminiscent of a white Hermitage. The Larnage soils imparts more power than the alluvial soils underlying much of Crozes-Hermitage. Consistently one of the top white bottlings from Crozes-Hermitage, this wine is another winner from Domaine Belle.

## Technical Specifications

<b>Varietal Composition:</b>	70% Marsanne / 30% Roussanne
<b>Vineyard Region:</b>	Crozes-Hermitage (Larnage)
<b>Vine Age / Yields:</b>	35 years on average / 40 hl/ha
<b>Production Volume:</b>	1,250cs
<b>Vineyard Characteristics:</b>	Clay and white limestone clay (kaolin), south/south-west exposure, moderate to steep slopes
<b>Wine-Making / Vinification:</b>	Certified Organic, hand-harvested, partially destemmed grapes 10-day low-temperature fermentation in 70% neutral oak (75% 226L, 25% 600L) / 30% stainless steel, 14 days on lees. native yeast 8 months aging in same barrels, malolactic fermentation, fined
<b>Alcohol / Volume:</b>	14.5%
<b>Residual Sugar:</b>	0.0 g/L
<b>Acidity:</b>	3.1 g/L
<b>pH:</b>	3.61