

DATA SHEET



Appellation : Crozes-Hermitage

Harvest year : 2012

Cuvée : Roche Blanche

Vineyards: In the commune of Larnage.

Grape varieties : 100% Marsanne (80 years old vines) **Yield**: 30 hl/ha.

Soil: Clay and limestone (kaolin).

Viticulture : Organic manuring, reasoned use of natural phytosanitary treatments, close pruning, leaf thinning, harvesting by hand.

Vinification : Low temperature fermentation (16°) with 30% new oak barrels and 70% one-year old barrels.

Ageing : On the fine lees in the same barrels as for the winemaking, malolactic fermentation, bottling carried out after 14 months of aging.



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