

DATA SHEET



Appellation : Crozes-Hermitage

Harvest year : 2016

Nom de cuvée : Les Pierrelles

Vineyards : In the communes of Pont de l'Isère and Mercurol

Grape variety : 100 % Syrah **Yield :** 45 hl/ha

Soil : very stony sandy red clay soil

Viticulture : Organic manuring, reasoned use of natural phytosanitary treatments, close pruning, leaf thinning, green harvesting if necessary, harvesting by hand. Vineyard in organic conversion.

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

Ageing : Entirely in oak barrels for 14 months, divided equally between old barrels of two to five years of age.

Press :

Le Guide RVF des Meilleurs Vins de France 2018

15 /20

The Wine Advocate (DEC 2017) : 92



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