

DOMAINE DE LA GRANDE BELLANE

AOP CÔTES DU RHÔNE VILLAGES – VALRÉAS

VALLÉE DU RHÔNE

1752
SIGNATURE
WINES



Sweetness:



Fruitiness:



The vineyard made of 50% Grenache, 20% Syrah and Mourvèdre has been managed according to organic methods for over 30 years.

Domain history:

The adventure began in 1919, after the war, when the great-grandfather of the Raoul family and his son decided to transform their family broom factory into a winery. Having done this, they were able to buy their first grapes, first from the farmers living in the surroundings, then from all over the Rhône valley. The winery has grown over 5 generations and Damien Marres took over the estate in 2005.

Terroir:

The Domaine de la Grande Bellane is located over 45ha in Valréas, at the edge of the cru Vinsobres at 400m above sea level. The soil is mainly red clay and limestone with pebbles, and the average age of the vines is 25 years.

Wine making and maturing:

The family's expertise lies in knowing how to intervene as little as possible on the vines in order to let nature operate by itself. After the harvest, the grapes are de-stalked and lightly crushed, and then maintained at temperatures of between 15 and 28°C for 3 weeks.

Tasting notes :

The wine has a dark red colour with a nose touching on red fruits, spices and wood. The palate has a beautiful structure, very fruity, with soft tannins.

Food Pairing :

Red meats and spicy meals are ideal accompaniments for this wine.

