



— Introducing —

BELLENOS

BURGUNDY FROM THE HEART AND 

Named for the ancient Celtic god of the sun, Bellenos (pronounced buh-LEN-os) wines are the ideal introduction to Burgundy. Bright, charming, affordably priced and ready to drink, they are the delicious “yes” that answers the eternal question: “Can’t we drink Burgundy every day?”

All three of the Bellenos wines — Cuvée Blanc, Rosé of Gamay Noir, and Cuvée Rouge — are grown on the sunny slopes of the Coteaux Bourguignons (“Hillsides of Burgundy”) appellation. This new appellation was created to showcase the classic taste of the entire Burgundy region, from the Côte d’Or in the north to Beaujolais in the south. Produced by Nicolas Potel at his négociant company, Maison Roche de Bellene, the Bellenos cuvées are the graceful result of Burgundy’s cool yet sunny climate, noble terroir, and traditional grape varieties — all in the hands of heartfelt winemaking.

BELLENOS CUVÉE BLANC

The Cuvée Blanc is pure Chardonnay from selected parcels in the Beaujolais area of southern Burgundy. Produced in the traditional style, with eight months of barrel aging on the fine lees (no new oak), it is a deliciously juicy, rounded white wine, with a silky texture and surprising depth.

Grape Variety: 100% Chardonnay

Soil Type: Limestone

Vinification: Fermentation in stainless steel; maturation in used oak casks

Alcohol: 12.5%

Total Production: 500 cases

UPC: 810404020418

SRP: \$15.99

BELLENOS ROSÉ OF GAMAY NOIR

This very expressive rosé is pure Gamay Noir from Beaujolais. Beautifully clean, ripe fruit and minimal winemaking preserve the naturally fruity personality of the Gamay grape: vibrant red raspberry and cherry flavors, and the bright mineral edge that is typical of this area of Burgundy.

Grape Variety: 100% Gamay Noir

Soil Type: Clay, limestone

Vinification: Whole cluster fermentation and maturation in stainless steel

Alcohol: 12.5%

Total Production: 500 cases

UPC: 810404020364

SRP: \$15.99

BELLENOS CUVÉE ROUGE

The Bellenos Cuvée Rouge blends fruity, mineral-inflected Gamay from Beaujolais with finely structured Pinot Noir from the Côte d’Or in northern Burgundy. The result is a fresh, fruit-forward, and deliciously expressive “Vin de Plaisir” — a wine for everyday enjoyment.

Varieties: 80% Gamay Noir; 20% Pinot Noir

Soil Type: Granite; clay and limestone

Vinification: Whole-cluster pressing; traditional fermentation in open vats

Alcohol: 12.5%

Total Production: 2,500 cases

UPC: 810404020203

SRP: \$15.99

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