

# Meursault "Les Forges"

46°59'10.58"N 4°45'52.49"E

---

We have harvested this plot planted in 1966 for 5 years now. The vine prospers on a clay-limestone soil gently sloping. We carefully use and manage soils with horses. The soil has been exploited chemically before we cultivated it. We plough our plots in order to reintroduce a microbial life crucial to supply the vine with a source of carbon. The Southern exposure of the vineyard guarantees an excellent maturity. The vine provides many grapes with millerandage and small compact bunches. The grapes were gently pressed for a long time, then settled 2 days and finally barreled by gravity. The wine is aged in new oak barrels of different volumes: 600 and 450 litres.

<b>Grape variety :</b>	Chardonnay	<b>Planting date :</b>	1966
<b>Rootstock :</b>	3309 C	<b>Surface area of the plot :</b>	0.2033 ha
<b>Density of planting :</b>	11 100 vinestocks /ha	<b>Vineyard exposure :</b>	south
<b>Nature of the soil :</b>	clay-limestone	<b>Altitude :</b>	249 m



*Domaine de Bellene*

## *The 2018 vintage*

The 2018 vintage is, at Domaine de Bellene, an unexpected vintage. After a succession of low yield vintages due to climatic problems such as hail storms and frost, this new vintage is opulent in every sense of the word. Thanks to a frost-free vegetative cycle with no rain during flowering, no hail, no fungal infection and no heatwave, vines produced a large amount of quality grapes. For this 2018 vintage, Domaine de Bellene harvested on average 51 hectoliters per hectare - all appellations included. The maturity of the grapes is exceptional regarding both sugars and polyphenols. We started harvesting on September 4th the parcel Nuits Saint Georges Aux Chaignots, which already had a 13.5% alcoholic potential. Harvest time stretched to September 21st and ended in our Hautes Côtes de Beaune plots. We decided to practice long vatting times, from 21 to 31 days, in order to minimize our interventions. The wines are definitely of the highest quality, they are very aromatic with silky tannins, and show a complex structure. These wines may be drunk young but also have an important ageing potential.



## *Technical information*

<b>Harvest date</b>	09/10/2018
<b>New oak</b>	50%
<b>Fining</b>	yes
<b>Bentonite</b>	10g/hl
<b>Filtration</b>	yes
<b>Malolactic fermentation</b>	100%
<b>Bottling date</b>	11/12/2019
<b>Day</b>	fruit
<b>Degree % vol.</b>	13
<b>Production</b>	1 569 Bottles

## *Best served*



Fish



10 years old



12-14°C