



Winemaker Nicolas Potel

MAISON ROCHE DE BELLENE 2016 Bourgogne Chardonnay Vieilles Vignes



MAISON ROCHE DE BELLENE

Nicolas Potel founded his new micro-négociant, Maison Roche de Bellene, in 2009. The focus at Roche de Bellene is on individual terroirs from *vieilles vignes* (old vines – 40 years or older) that are farmed responsibly. All of the growers Nicoas works with are either BIO certified or farming according to the principles of *lutte raisonnée* (sustainable viticulture). This enables Nicolas to consistently produce the expressive, terroir-driven style that is his vision.

MAISON ROCHE DE BELLENE BOURGOGNE CHARDONNAY VV

The Maison's entry-level white Burgundy comes from old-vine parcels in the Côte de Beaune and Côte Chalonnaise. The vines have an average age of 48 years and, as with all the wines, harvesting is done by hand. After gentle pressing in a vertical basket press, fermentation and maturation are done in large (500 liter) oak casks.

TECHNICAL INFO

Grape Varieties: 100% Chardonnay

Vineyard Surface: 13.04 ha

Age of Vines: 50 years, average

Exposition: East, southeast; 245 meters elevation

Soil Type: Clay, limestone

Vineyard Management: Lutte raisonnée (sustainable)

Harvest Method: Hand picking

Harvest Date: September 26-30, 2016

Yield: 55 hl/ha

Vinification: Native yeast fermentation, 100% malolactic fermentation

Elevage: Aged in 500-liter French oak casks (3% new); light fining and filtration at bottling

Bottling Date: September 27, 2018 (Biodynamic fruit day)

Alcohol: 13%

Total Production: 7,016 cases

UPC: 183103000914

FROM THE PRESS

[87] *Wine Spectator*

"This rich white verges on flavors of peach, with accents of apple and citrus. Dense, with a light impression of tannins on the finish." *September 30, 2018*