



The Hill of Corton



Nicolas Potel and winemaker Sylvain Debord

MAISON ROCHE DE BELLENE 2018 Corton Grand Cru



ABOUT MAISON ROCHE DE BELLENE

Founded by Nicolas Potel, one of Burgundy's most innovative and resourceful vigneron, Maison Roche de Bellene is a micro-négociant that is focused on producing balanced, characteristic wines from vineyards that are farmed responsibly. The excellent small growers that Bellene has worked with for many years are all either certified BIO organic or are farming according to the principles of *lutte raisonnée* (sustainable viticulture). This enables Nicolas to consistently produce the authentic, terroir-driven style of Burgundy that is his vision, while also offering great value in an extensive selection of appellations.

ABOUT CORTON GRAND CRU

The famous Hill of Corton has the distinction of being home to the only Grand Cru red wines in the Côte de Beaune. The vines for this cuvée are primarily located in the southeast-facing Renardes lieu-dit which is considered by experts to be the "sweet spot" of the Corton appellation. Maison Roche de Bellene produces a deep, dense, rich style of Corton with genuine Grand Cru pedigree. It is an exceptional value in grand cru Burgundy.

BURGUNDY'S 2018 VINTAGE

After a very warm and dry growing season, which led to concerns of over-ripe fruit, elevated alcohol levels and the potential loss of terroir expression, the 2018s in Burgundy have surpassed expectations. The whites are brilliant, with surprising acidity that gives them superb freshness and tension, without any overtly tropical fruit character. The best reds are vivid and expressive, with bright red and blue fruits, and excellent structure. These are joyful wines that jump out of the glass!

TECHNICAL INFO

Grape Variety: 100% Pinot Noir

Vineyard Surface: 0.25 ha

Age of Vines: 30 years average

Harvest Date: September 6, 2018

Yield: 40 hl/ha

Vinification: Cool maceration and native yeast fermentation in temperature-controlled stainless steel.

Gentle pump-over and pigeage. Slow pressing in a pneumatic press. 100% malolactic fermentation

Elevage: Matured on the fine lees in French oak barriques (30% new); no fining or filtration

Alcohol: 13.5%

Total Production: 100 cases

FROM THE PRESS

[90] *BurgHound*

"Fresh aromas of both red and dark currant and earth nuances lead to equally rich and lavishly opulent bigger bodied flavors that deliver good length and better depth on the structured and very Corton-like finale where a touch of warmth gradually emerges."