



Winemaker Nicolas Potel

MAISON ROCHE DE BELLENE 2016 Gevrey-Chambertin 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.

GEVREY-CHAMBERTIN VIEILLES VIGNES

A perennial lead horse in the Bellene stable, this superlative Gevrey-Chambertin *villages* cuvée delivers a profile of black fruits, moist earth and a glimmer of sauvage. Old vines impart an extra dimension of vinosity and sap.

TECHNICAL INFO

Grape Varieties: 100% Pinot Noir

Vineyard Surface: 1.25 ha

Age of Vines: 42–72 years

Exposition: East, southeast; 260 meters elevation

Soil Type: Clay, limestone

Vineyard Management: Lutte raisonnée (sustainable)

Harvest Method: Hand picking

Harvest Date: September 25–30, 2016

Yield: 30 hl/ha

Vinification: Cool maceration and native yeast fermentation in temperature-controlled stainless steel. Gentle pump-over and pigeage. Gentle pressing in a pneumatic press. 100% malolactic fermentation.

Elevage: Aged in French oak (20% new); no fining; light filtration before bottling.

Bottling Date: June 19, 2018 (Biodynamic fruit day)

Alcohol: 13%

Total Production: 525 cases

FROM THE PRESS

[86-88] *Wine Advocate*

“The palate is medium-bodied with ripe tannin, the new oak speaking loudly. I would give this three or four years in bottle to fully subsume the oak.” *December 2017*

