



The Meursault Charmes vineyard



Winemaker Nicolas Potel

MAISON ROCHE DE BELLENE 2016 Meursault Charmes Premier Cru



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.

MEURSAULT CHARMES PREMIER CRU

Meursault is a large and prosperous village in the Côte de Beaune, producing mostly white wines. Although Meursault has no grand cru vineyards, the quality of its best premiers crus is rarely surpassed. Les Charmes is the biggest of the three major vineyards. It is situated on the border with Puligny-Montrachet, to the south, and produces the most forward wines, seductive even in their youth.

TECHNICAL INFO

Grape Varieties: 100% Chardonnay

Vineyard Surface: 0.3 ha

Age of Vines: 45 years

Exposition: East, southeast; 235 meters elevation

Soil Type: Clay, limestone

Vineyard Management: Lutte raisonnée (sustainable)

Harvest Method: Hand picking

Harvest Date: September 27, 2016

Yield: 30 hl/ha

Vinification: No crushing. Juice extracted at low pressure. Long settling at low temperature (24 to 26 hours). Native yeast fermentation in barrels

Elevage: Aged in French oak barrels (30% new); racking before fining

Bottling Date: November 22, 2017 (Biodynamic fruit day)

Alcohol: 13.5%

Total Production: 100 cases

FROM THE PRESS

[92] *Wine Spectator*

“A taut, reticent style, revealing apple, lemon curd, baking spice and mineral flavors. Turns lean and tactile on the finish, where the citrus and spice elements are driven by vibrant acidity.”

September 30, 2018