



Vineyards in the village of Meursault



Nicolas Potel and winemaker Sylvain Debord

MAISON ROCHE DE BELLENE 2015 Meursault 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 and his team to consistently produce the expressive, terroir-driven style that is his vision.

MEURSAULT VIEILLES VIGNES

Meursault is the largest village of the Côte de Beaune, with a history of winegrowing that dates back to the Romans. It is known for producing white wines that are softer and richer than the neighboring villages of Puligny- and Chassagne-Montrachet. This *villages* wine is from sustainably farmed vines that are up to 62 years old. It captures the full, rich style of this famous village while maintaining a fine structure.

2015 VINTAGE NOTES

Nicolas Potel: “2015 is a magnificent vintage for the dedicated vigneron. Harvest began on September 5th and ended on September 15th. Although the vintage seemed to be early, we preferred to wait until the maturity of the grapes was optimal to harvest. The wines are rich and show a complex aromatic palette and a beautiful structure.” The 2015 Meursault is full and lush, with a lovely touch of oak. A gentle attack leads to a firm structured finish.

TECHNICAL INFO

Grape Varieties: 100% Chardonnay

Vineyard Surface: 1 ha

Density of Planting: 10,000 vines per hectare (4,000 per acre)

Age of Vines: 48-62 years

Exposition: East, southeast; 280 meters elevation

Soil Type: Clay, limestone

Vineyard Management: Lutte raisonnée (sustainable)

Harvest Method: Hand picking

Harvest Date: September 3-8, 2015

Yield: 45 hl/ha

Vinification: Native yeast fermentation, 100% malolactic fermentation

Elevage: Aged in French oak barrels (20% new); light fining and filtration

Bottling Date: November 9, 2016 (Biodynamic fruit day)

Alcohol: 13,5%

Total Production: 500 cases

UPC: None