



Nuits-Saint-Georges

Nicolas Potel and winemaker Sylvain Debord

## MAISON ROCHE DE BELLENE 2016 Nuits-Saint-Georges 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.

### NUITS-SAINT-GEORGES VIEILLES VIGNES

This appellation lies on both sides of the town of Nuits-St-Georges, and incorporates the vineyards of neighbouring Prémieux-Prissey to the south. The wines are typically sturdy and long lived, although those from sites neighboring Vosne-Romanée to the north show the most fruit and elegance.

### TECHNICAL INFO

**Grape Varieties:** 100% Pinot Noir

**Vineyard Surface:** 1.53 ha

**Age of Vines:** 45–54 years

**Exposition:** East; 270 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.

**Bottling Date:** June 18, 2018 (Biodynamic fruit day)

**Alcohol:** 13%

**Total Production:** 525 cases

### FROM THE PRESS

[89–91] *Wine Advocate*

“Has a potent, feisty bouquet with date-tinged red fruit, a touch of VA just obscuring its delineation. The palate is still showing a bit of gas although I was taken by the purity of the black fruit underneath and how well the new oak (20%) is enmeshed.” *December 2017*

