



Vineyards in Puligny-Montrachet

Winemaker Nicolas Potel

MAISON ROCHE DE BELLENE 2016 Puligny-Montrachet 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.

PULIGNY-MONTRACHET VIEILLES VIGNES

The village of Puligny-Montrachet is generally considered to be the finest for white wines in the Côte d'Or. Situated between Meursault to the north, and Chassagne-MONtrachet to the south, it is home to half of the Montrachet grand crus. The wines are prized for their precision, their fine floral aroma, and a bracing, steely backbone.

TECHNICAL INFO

Grape Varieties: 100% Chardonnay

Vineyard Surface: 1.0 ha

Age of Vines: 42–62 years

Exposition: East, southeast; 280 meters elevation

Soil Type: Clay, limestone

Vineyard Management: Lutte raisonnée (sustainable)

Harvest Method: Hand picking

Harvest Date: September 26–30, 2016

Yield: 45 hl/ha

Vinification: Native yeast fermentation, 100% malolactic fermentation

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

Bottling Date: February 12, 2018 (Biodynamic fruit day)

Alcohol: 13%

Total Production: 500 cases

FROM THE PRESS

[92] *Wine Spectator*

“The peach and lemon cake flavors are accented by smoke and toast elements in this rich, caressing white. Well-balanced, with the right amount of acidity for focus on the lingering aftertaste.”

September 30, 2018