



Saint-Aubin Vineyard



Nicolas Potel and winemaker Sylvain Debord

MAISON ROCHE DE BELLENE 2015 Saint-Aubin



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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.

SAINT-AUBIN

This village is tucked out of the limelight in a side valley between Meursault and Puligny-Montrachet. A high proportion of the vineyard area is designated premier cru, and Chardonnay is the predominant grape variety. This appellation is especially well-known for its pleasing, affordable white wines that are similar to Puligny-Montrachet in their steely structure, only lacking a bit of the elegance and perfume.

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 Saint-Aubin is beautifully balanced, with a pure, silky texture and a creamy finish. A classic example of Chardonnay from Burgundy.

TECHNICAL INFO

Grape Varieties: 100% Chardonnay

Vineyard Surface: 1.74 ha

Density of Planting: 10,000 vines per hectare

Age of Vines: 48 years, average

Exposition: East, southeast; 270 meters elevation

Soil Type: Clay, limestone

Vineyard Management: Lutte raisonnée (sustainable)

Harvest Method: Hand picking

Harvest Date: September 3, 2015

Yield: 42 hl/ha

Vinification: Native yeast fermentation, 100% malolactic fermentation

Elevage: Aged in French oak (10% new); light fining at bottling

Bottling Date: September 21, 2016 (Biodynamic fruit day)

Alcohol: 13.5%

Total Production: 810 cases

UPC: None