



The vineyards of Saint-Véran



Nicolas Potel

MAISON ROCHE DE BELLENE 2016 Saint-Véran

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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-VÉРАН

The Saint-Véran appellation lies in the south of the Mâconnais region. It is split into two separate islands by its close relative Pouilly-Fuissé. Both occupy slopes forming part of the chain of hills to which the Rock of Solutré belongs. This rocky backbone is made of fossiliferous limestone from the Middle Jurassic. This part of Burgundy is known for a clean, vibrant and mostly un-oaked style of Chardonnay.

TECHNICAL INFO

Grape Varieties: 100% Chardonnay

Vineyard Surface: 1.63 ha

Age of Vines: 40 years

Exposition: Southeast; 240 meters elevation

Soil Type: Clay, limestone

Vineyard Management: Lutte raisonnée (sustainable)

Harvest Method: Hand picking

Harvest Date: September 7, 2016

Yield: 55 hl/ha

Vinification: Native yeast fermentation, 100% malolactic fermentation

Elevage: Nine months in oak barrels; no new oak; light fining and filtration

Bottling Date: March 23, 2018 (Biodynamic fruit day)

Alcohol: 13%

Total Production: 1,000 cases

FROM THE PRESS

[90] *Wine Spectator*

“A solid white, with a compact texture and bright acidity focusing the peach, apple, melon and mineral flavors. Remains focused through the lingering finish.” *September 30, 2018*

