



Vineyards of Savigny-les-Beaune



Nicolas Potel

MAISON ROCHE DE BELLENE 2015 Savigny-les-Beaune 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.

SAVIGNY-LES-BEAUNE VIEILLES VIGNES

This wine comes from naturally low-yielding old-vine parcels in this village that lies between the city of Beaune and the famous “Corton hill.” It has the more rustic style that is typical of this appellation.

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 in color and show a complex aromatic palette and a beautiful structure.”

TECHNICAL INFO

Grape Varieties: 100% Pinot Noir

Vineyard Surface: .685 ha

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

Age of Vines: 48 years

Exposition: Southeast; 290 meters elevation

Soil Type: Clay, limestone

Vineyard Management: Lutte raisonnée (sustainable)

Harvest Method: Hand picking

Harvest Date: September 7, 2015

Yield: 46 hl/ha

Vinification: Native yeast fermentation, 100% malolactic fermentation

Elevage: Aged in French oak (10% new); no fining

Bottling Date: March 21, 2017 (Biodynamic fruit day)

Alcohol: 13%

Total Production: 350 cases

UPC: None