



Volnay Vineyards



Nicolas Potel

MAISON ROCHE DE BELLENE 2016 Volnay 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.

VOLNAY VIEILLES VIGNES

Being born and raised in this village, it's no surprise that Nicolas Potel has the vineyard sources to make a serious villages Volnay. This appellation has long been renowned for its lightness of touch, stylish intricacy and a structure that favors persistence over power. The Roche de Bellene Volnay is a bit more muscular in style due to the extremely old vines.

2016 VINTAGE NOTES

An extremely harsh frost in April did significant damage to the vines of Burgundy, especially those that were just flowering. The result was a 50% loss of potential crop, even before the fruit developed. A very warm summer gave the remaining clusters a chance to catch up and ripen properly. Even though it was a small harvest, the fruit we did get was magnificent. The wines are rich in color, showing a complex aromatic palette and a beautiful structure.

TECHNICAL INFO

Grape Varieties: 100% Pinot Noir

Vineyard Surface: 1.5 ha

Age of Vines: 48–62 years

Exposition: Southeast; 250 meters elevation

Soil Type: Clay, limestone

Vineyard Management: Lutte raisonnée (sustainable)

Harvest Method: Hand picking

Harvest Date: September 26–30, 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 at bottling.

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

Alcohol: 13%

Total Production: 500 cases

