



BELLENOS

BURGUNDY FROM THE HEART AND  SOL

2018 Cuvée Terroir (Rouge)

A scintillating red blend that combines the vibrant fruitiness of Gamay Noir with the depth and complexity of Pinot Noir.

Fruit for the BelLENOS Cuvée Terroir is sourced from the Beaujolais area in the south of Burgundy, where fruity, mineral-inflected Gamay Noir is grown on granite soils. It is blended with finely structured Pinot Noir from limestone soils. The result is a fresh, fruit-forward “Vin de Plaisir” — a deliciously expressive wine for everyday enjoyment.

ABOUT BELLENOS

Named for the ancient Celtic god of the sun, BelLENOS (pronounced buh-LEN-os) wines are the ideal introduction to the taste of greater Burgundy. Bright, charming, affordably priced and ready to drink, they are the delicious “yes” that answers the eternal question: “Can’t we drink Burgundy every day?”

The BelLENOS wines are grown on the sunny slopes of the Coteaux Bourguignons (“Hillsides of Burgundy”) appellation. This new appellation was created to showcase the classic taste of the entire Burgundy region, from the Côte d’Or in the north to Beaujolais in the south. Produced by Nicolas Potel at his négociant company, Maison Roche de Bellene, the BelLENOS cuvées are the graceful result of Burgundy’s cool yet sunny climate, noble terroir, and traditional grape varieties — all in the hands of heartfelt winemaking.

2018 VINTAGE NOTES

Cool weather in early summer was balanced out by a late-summer heat wave. Thanks to the good weather conditions during harvest, the wines are of superb quality — very aromatic, with silky tannins and a complex structure. Whites and reds have an excellent ageing potential, but are also very charming as young wines.

TECHNICAL INFO

Grape Varieties: Gamay Noir (80%) and Pinot Noir (20%)

Vineyard Sources: Beaujolais and Beaujolais Villages

Age of Vines: 15 to 25 years

Soil Types: Granite (Gamay Noir) and limestone (Pinot Noir)

Vinification: Whole-cluster maceration and pressing for the Gamay; brief cold soak and de-stemming for the Pinot Noir; traditional fermentation in open-top vats.

Elevage: Eight months in stainless steel tanks; raked twice before bottling.

Alcohol: 12%

Total Production: 2,500 cases

UPC: 810404020203

