



Barrel Cave at Domaine de Bellene



Beaune Premier Cru Vineyards



Nicolas Potel

DOMAINE DE BELLENE

2018 Beaune 1er Cru, Hommage à François Potel



DOMAINE DE BELLENE

Nicolas Potel founded Domaine de Bellene in 2005, when some of the small growers he had been working with decided to stop their own production and proposed that he take over their vineyards. Nicolas saw this as the ideal opportunity to realize his longheld desire to control the entire production chain, from vineyard to market, in order to ensure the highest level of authenticity and quality. His goal at Domaine de Bellene is to produce pure, characterful wines that are clear expressions of their classic Burgundy terroirs.

BEAUNE PREMIER CRU, HOMMAGE À FRANÇOIS POTEL

This is a special blend of five premier cru sites in Beaune, dedicated to the memory of Nicolas Potel's mother. This cuvée was originally introduced in 2014, as Cuvée du Cinquantenaire, to commemorate the 50th anniversary of Nicolas's father, the revered Gérard Potel, who started at Domaine de la Pousse d'Or in 1964.

TECHNICAL INFO

Grape Varieties: Pinot Noir

Vineyard Sources: *Pertuisots* — 0.22 hectare, planted in 1963
Montée Rouge — 0.23 hectare, planted in 1982
Les Bressandes — 0.22 hectare, planted in 1961
Clos du Roi — 0.45 hectare, planted in 1962
Reversées — 0.25 hectare, planted in 1971

Exposition: East, southeast; 250 meters elevation

Soil Type: Clay, limestone

Vineyard Management: Sustainable

Harvest Method: Hand picking into small bins

Harvest Date: September 5, 2018

Vinification: Whole-cluster fermentation with native yeast; pigeage and light pump-over; long settling; long, gentle pressing; 100% malolactic

Elevage: 14 months in barrel (50% new); no fining

Alcohol: 13.5%

Total Production: 368 cases

FROM THE PRESS

[89] *Burghound*

“An overtly ripe though slightly fresher blend consists of attractively floral aromas of red and dark raspberry that is cut with soft spice and earth nuances. There is good energy to the sleekly textured flavors that once again contrast somewhat with the firm and mildly grippy finish.”