



Barrel Cave at Domaine de Bellene



Old vines in Savigny-les-Beaune



Nicolas Potel

DOMAINE DE BELLENE 2015 Savigny-lès-Beaune Vieilles Vignes



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.

DOMAINE DE BELLENE SAVIGNY-LÈS-BEAUNE VV

This cuvée is a blend of three parcels located very close to the Savigny-lès-Beaune Chardonnay parcels. All three vineyards are more than 60 years old and were converted to organic viticulture when they were acquired by the Domaine in 2005 and 2006. The wines are round and fruity, with soft tannins and a mix of red fruit flavors.

TECHNICAL INFO

Grape Varieties: 100% Pinot Noir

Vineyard Surface: 1.013 ha

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

Age of Vines: 65 years

Exposition: South, southeast; 283 meters elevation

Soil Type: Clay, limestone

Vineyard Management: Organic

Harvest Method: Hand picking into small bins

Harvest Date: September 7, 2015

Vinification: Long, gentle pressing; pigeage and light pump-over; long settling; 100% malolactic fermentation

Elevage: 12 months in 600-liter demi-muids (20% new); no fining

Bottling Date: December 8, 2016

Alcohol: 13.5%

Total Production: 200 cases

SRP: \$52

[88] *Burghound*

A brooding and somber nose consists of ripe plum, pungent earth and a hint of the sauvage. The solidly well-concentrated flavors are lush to the point of opulence while brimming with dry extract that buffers the moderately firm tannic spine on the mildly rustic finale. *April 2017*