



The Côte de St-Jacques, above Gevrey-Chambertin



Nicolas Potel and winemaker Sylvain Debord

MAISON ROCHE DE BELLENE 2018 Gevrey-Chambertin Premier Cru, Champeaux



ABOUT MAISON ROCHE DE BELLENE

Founded by Nicolas Potel, one of Burgundy's most innovative and resourceful vigneron, Maison Roche de Bellene is a micro-négociant that is focused on producing balanced, characteristic wines from vineyards that are farmed responsibly. The excellent small growers that Bellene has worked with for many years are all either certified BIO organic or are farming according to the principles of *lutte raisonnée* (sustainable viticulture). This enables Nicolas to consistently produce the authentic, terroir-driven style of Burgundy that is his vision, while also offering great value in an extensive selection of appellations.

ABOUT THE CHAMPEAUX PREMIER CRU

This premier cru site is in the area of Gevrey-Chambertin known as the Côte de St-Jacques. It lies in the middle of the east-facing slope that rises up behind the village, and is adjacent to the Combes aux Moines premier cru. The soil is a jumble of red and brown clay, with rather thin topsoil, that produces pure, fruity wines.

A basket of delicate flowers, with a hint of eucalyptus, the 2018 vintage clearly shows the cooler nature of the Champeaux climat. It has brooding depth and complexity on the palate, held aloft by a graceful balance of power and finesse. A very fine premier cru that will reward cellaring.

BURGUNDY'S 2018 VINTAGE

After a very warm and dry growing season, which led to concerns of over-ripe fruit, elevated alcohol levels and the potential loss of terroir expression, the 2018s in Burgundy have surpassed expectations. The whites are brilliant, with surprising acidity that gives them superb freshness and tension, without any overtly tropical fruit character. The best reds are vivid and expressive, with bright red and blue fruits, and excellent structure. These are joyful wines that jump out of the glass!

TECHNICAL INFO

Grape Variety: 100% Pinot Noir

Vineyard Surface: 0.1 ha

Age of Vines: 45 years

Soil Type: Clay & limestone

Vineyard Management: Lutte raisonnée (sustainable)

Harvest Method: Hand picking

Harvest Date: September 12, 2018

Yield: 45 hl/ha

Vinification: Gentle crushing and de-stemming. Cool maceration and native yeast fermentation in temperature-controlled stainless steel vats. Gentle pump-over only, no punchdown or pigeage. Gentle pressing in a pneumatic press.

Elevage: Matured on the fine lees in French oak barriques (20% new); no fining; minimal racking; light filtration before bottling.

Alcohol: 13%

Total Production: 50 cases