



Vineyards above Nuits-St-Georges



Nicolas Potel and winemaker Sylvain Debord

MAISON ROCHE DE BELLENE 2016 Nuits-Saint-Georges Premier Cru, Aux Boudots



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.

NUITS-SAINT-GEORGES PREMIER CRU AUX BOUDOTS

An ideally situated premier cru, Aux Boudots is an east-facing site in the area that is north of the town. It is directly adjacent to the legendary Aux Malconsorts premier cru vineyard in Vosne-Romanée. Boudots makes striking, full-bodied wines that are sexy, spicy and high toned, yet full of the power and volume that Nuits-Saint-Georges is known for. Often referred to as an iron fist in a velvet glove.

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: Pinot Noir

Vineyard Surface: 1.79 ha

Age of Vines: 70 years

Exposition: East; 265 meters elevation

Soil Type: Clay, limestone

Vineyard Management: Lutte raisonnée (sustainable)

Harvest Method: Hand picking

Harvest Date: September 30, 2016

Yield: 28 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 barrels (40% new); no fining; light filtration at bottling.

Bottling Date: June 19, 2018 (Biodynamic fruit day)

Alcohol: 13%

Total Production: 100 cases