



Vineyards of Vosne-Romanée

Nicolas Potel and winemaker Sylvain Debord

MAISON ROCHE DE BELLENE 2016 Vosne-Romanée Vieilles Vignes



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.

VOSNE-ROMANÉE VIEILLES VIGNES

Vosne-Romanée is the epicenter of elite Red Burgundy. Home to seven grands crus, there is no other village in Burgundy that combines such intensity of flavor with refinement of structure. Asian spice, cherries, raspberries are the hallmarks of this appellation. This is serious wine with an underlying structure and complexity from old vines.

TECHNICAL INFO

Grape Varieties: Pinot Noir

Vineyard Surface: 0.482 ha

Age of Vines: 50–60 years

Exposition: East; 250 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 (40% new). No fining; light filtration at bottling.

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

Alcohol: 13%

Total Production: 150 cases

FROM THE PRESS

[89-91] Wine Advocate

“Plenty of blackberry and raspberry fruit with a touch of allspice. The palate is well balanced with fine tannin, very well-judged acidity and a harmonious black cherry and bilberry finish that is very promising. This is a well-crafted Vosne-Romanée with good potential.” *December 2017*