



Vineyards of the Côte d'Or



Nicolas Potel and winemaker Sylvain Debord

MAISON ROCHE DE BELLENE 2019 Bourgogne Pinot Noir “Cuvée Réserve”



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.

BOURGOGNE PINOT NOIR “CUVÉE RÉSERVE”

The entry-level Roche de Bellene Bourgogne rouge comes from 20 to 50-year-old vineyards in the Côte d'Or. Nicolas and his team work closely with their growers to ensure superb quality at every step, from vineyard management to harvest decisions and vinification protocols. Through environmentally sensitive viticulture, strict harvest selection, minimalist winemaking practices and selective blending, the goal is to capture the fine fruit, delicate balance and expression of terroir that together say, “This is Burgundy!”

2019 VINTAGE NOTES

The 2019 vintage confirms the climate upheaval that we have seen developing in the past two decades. We are now facing a new standard of warmer and drier conditions that are creating a new definition of the “classic” vintage in Burgundy. The summer was marked by two heat waves, causing significant water stress. On the positive side, the dry conditions allowed the grapes to develop with limited fungal pressure, and we were able to start the harvest calmly. We began picking in the second week of September, with fruit of very high quality and excellent ripeness. The red wines are definitely rich, deep in color and concentrated, but their ripe flavors and round structure is balanced by supple tannins. The whites are gorgeously lush, supported in texture by a lively freshness.

TECHNICAL INFO

Grape Variety: 100% Pinot Noir

Age of Vines: 25–40 years

Soil Type: Clay & limestone

Vineyard Management: Lutte raisonnée (sustainable)

Harvest Method: Hand picking

Harvest Date: September 3–15, 2019

Yield: 60 hl/ha

Vinification: Brief maceration for light extraction; native yeast fermentation; gentle pressing; 100% malolactic

Elevage: Matured in used French oak barriques and 600-liter demi-muids; no fining; light filtration before bottling

Alcohol: 13%

Total Production: 10,000 cases

UPC: 183103000921

ABOUT “CUVÉE RÉSERVE”

The Pinot Noir Cuvée Réserve was formerly labeled as “Vieilles Vignes.” This designation was changed with the 2018 vintage because extensive replanting in AOC Bourgogne vineyards has made it difficult to guarantee that all of the fruit is from “old vines” (for Bellene, at least 40 years old). The new designation reflects the highly selective approach that Nicolas Potel takes to source and produce the wines for this cuvée.