



Vineyards in Puligny-Montrachet



Winemaker Nicolas Potel

## MAISON ROCHE DE BELLENE 2017 Puligny-Montrachet 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 Nicolas 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.

### MAISON ROCHE DE BELLENE PULIGNY-MONTRACHET VIEILLES VIGNES

The village of Puligny-Montrachet is generally considered to be the finest for white wines in the Côte d'Or. Situated between Meursault to the north, and Chassagne-MONtrachet to the south, it is home to half of the Montrachet grand crus. The wines are prized for their precision, their fine floral aroma, and a bracing, steely backbone

### 2017 VINTAGE NOTES

Our obsession at Bellene with old vines and low yields worked to our advantage in 2017. The wines show more concentration, grip and complexity as a result. In the end, the vintage was saved by the cooperation of growers who made the right decision to defend against late April frost. We were rewarded with a near perfect growing season afterwards and avoided the frost-induced challenges that most European vineyards encountered in 2017. Teamwork really paid off in this vintage..

### TECHNICAL INFO

**Grape Varieties:** 100% Chardonnay

**Vineyard Surface:** 0.5 ha

**Age of Vines:** 42–62 years

**Exposition:** East, southeast; 280 meters elevation

**Soil Type:** Clay, limestone

**Vineyard Management:** Lutte raisonnée (sustainable)

**Harvest Method:** Hand picking

**Harvest Date:** September 5-7, 2017

**Yield:** 45 hl/ha

**Vinification:** Native yeast fermentation, 100% malolactic fermentation

**Elevage:** Aged in French oak (10% new); light fining and filtration

**Bottling Date:** December 10, 2018

**Alcohol:** 13%

**Total Production:** 250 cases

### FROM THE PRESS

**[88] Wine Spectator**

“Ripe, featuring grapefruit, tangerine and apple flavors, with the slightest hints of mineral and spice seeping in around the edges. Open and moderately long. Drink now.” *Web Only 2020*

[maisonrochedebellene.com](http://maisonrochedebellene.com)