

Bourgogne "Maison Dieu"

Vieilles Vignes

47°02'08.53"N 4°49'30.57"E

This is one of the oldest vines of the Domaine, bought by my parents in 1978. Situated in the village of Pommard, this Burgundy wine was planted in 1928. The vine is the result of an old massal selection and yields small-sized and concentrated grapes. This plot always produces well balanced wines. Cultivated following an organic method since 1992, this vine has been a useful landmark on the quality of this organic technic. The soil is ploughing mechanically in order to control the development of weeds and also to support microbiological life. 25% of the plot has been replanted in 2014. We selected vine plants from several massal and grafted them on a 3309C rootstock. Whereas the terroir seemed to be pretty early, we waited for the grape maturity to be optimal to harvest. The pumping over is carried out by gravity and we perform foot treading. The wine is aged in barrels of one to three wines.

Grape variety :	Pinot noir
Rootstock :	3309C
Density of planting :	10 000 vinestocks /ha
Nature of the soil :	clay-limestone

Aged of the vines :	68 years old
Surface area of the plot :	3.7369 ha
Vineyard exposure :	south-south-east
Altitude :	230 m



Domaine de Bellene

The 2019 vintage

The 2019 vintage confirms the climatic upheaval we have known since the beginning of this century. The start of the vegetative cycle has become early, thanks to temperatures worthy of May. The buds began their growth in the third week of March, exposing the vine to a high risk of spring frosts. April was very hot, allowing rapid growth of the vines. At the very beginning of June, the first flowers appeared. The summer was marked by two heat waves in mid-June and mid-July causing significant water stress. Rainfall in August allowed the vines to regain sufficient feeding capacity and veraison began in early August. We gave the first cuts on September 14 and finished on September 25. The harvest was of very high quality and maturity. The grapes have been sorted and most of our cuvées are in whole bunches. We vatted for around three weeks, followed by a one-year aging in barrels, mostly aged of one or two wines in order to preserve the complexity of the terroir that is expressed in our wines.



Technical information

Harvest date	9/16/2019
% New oak	0%
Fining	no
Filtration	yes
Malolactic fermentation	100%
Bottling date	12/07/2020
Day	Fruit
Degree % vol.	13,5
Production	16 240 Bottles 300 Magnums 60 Jeroboams

Best served



Aperitif



5 years old



14-16°C

The 2018 vintage

The 2018 vintage is, at Domaine de Bellene, an unexpected vintage. After a succession of low yield vintages due to climatic problems such as hail storms and frost, this new vintage is opulent in every sense of the word. Thanks to a frost-free vegetative cycle with no rain during flowering, no hail, no fungal infection and no heatwave, vines produced a large amount of quality grapes. For this 2018 vintage, Domaine de Bellene harvested on average 51 hectoliters per hectare - all appellations included. The maturity of the grapes is exceptional regarding both sugars and polyphenols. We started harvesting on September 4th the parcel Nuits Saint Georges Aux Chaignots, which already had a 13.5% alcoholic potential. Harvest time stretched to September 21st and ended in our Hautes Côtes de Beaune plots. We decided to practice long vatting times, from 21 to 31 days, in order to minimize our interventions. The wines are definitely of the highest quality, they are very aromatic with silky tannins, and show a complex structure. These wines may be drunk young but also have an important ageing potential.



Technical information

Harvest date	9/10/2018
% New oak	0%
Fining	no
Filtration	yes
Malolactic fermentation	100%
Trans-resveratrol	0.79 mg/l
Piceatannol	0.22 mg/l
Bottling date	11/13/2019
Day	Racine
Degree % vol.	13,5
Production	25 504 Bottles 120 Magnums 60 Jeroboams

Best served



Aperitif



5 years old



14-16°C

The 2017 vintage

Burgundy went through negative temperatures in late April, what destroyed the small and vulnerable clusters of the vine. All the winemakers in Burgundy decided to support each other in order to fight against this spring frost. For four days in a row, the winemakers gathered into small groups depending on the village they live in, to implement methods to tackle frost. Most of the winemakers decided to produce an artificial fog burning straw bales in order to protect the vine from the first damaging sunrays. The result was very satisfying, only a few plots have been slightly impacted. Weather conditions enabled wonderful flowering conditions. Drought started in late July and accelerated the grape maturity. Some winemakers started pruning on 26th August. Harvest took place on September 7th with optimal conditions and lasted 13 days. The high quality of the grapes enabled not to chaptalize and not to add any oenological fix.



Technical information

Harvest date	6-7/09/2017
Aged in oak barrels	0% new oak
Fining	no
Filtration	yes
Malolactic fermentation	100%
Trans-resveratrol	1.25 mg/l
Piceatannol	0.19 mg/l
Bottling date	29/10/2018
Degree % vol.	13
Production	20 256 Bottles 53 Jeroboams 64 Magnums

Best served



Aperitif



5 years old



14-16°C

The 2016 vintage

Burgundy has faced a strong hail episode on most of the famous appellations. On the 27 and 28 April, negative temperatures were low enough to cause serious damage to the vines. We are use dealing with spring hails, but due to warm temperatures from late March to mid-April, the vine started its growing cycle two weeks in advance. The following months have been hot, even scorching and the vine was able to catch up on its late vegetation. Although yields were quite low, the quality of the grapes was wonderful with a great maturity. We vinified most of the grapes in whole clusters, what enabled us to practice long vatting times. In accordance with our convictions, we have not made any oenological fix; we have just added a minimal supply of sulfites. The wines are rich in color and show a complex aromatic palette and a beautiful structure.



Technical information

Harvest date	27-28/09/2016
Aged in oak barrels	
Fining	no
Filtration	yes
Malolactic fermentation	100%
Bottling date	30/11/2017
Degree % vol.	13
Production	18 519 Bottles 30 Jeroboams 12 Rehoboams 12 Mathusalems

Best served



Aperitif



5 years old



14-16°C

The 2015 vintage

Harvests at the winery Domaine de Bellene stretched from the 7th of September to the 15th. Whereas the vintage seemed to be early, we decided to wait for the grape maturity to be optimal to harvest. The quality of the harvest was excellent. Barely 2% of the clusters were excluded from the sorting table. We vinified most of the grapes in whole clusters, what enabled us to practice long vatting times (between 26 and 28 days). In accordance with our convictions, we have not made any oenological intervention; we have just added a minimal supply of sulfites. The wines are rich in color and show a complex aromatic palette and a beautiful structure.



Technical information

Harvest date	10/09/2015
Aged in oak barrels	
Fining	no
Filtration	yes
Trans-resveratrol	1.85 mg/l
Piceatannol	0.34 mg/l
Bottling date	08/12/2016
Degree % vol.	13
Vatting time	24 days
Production	21 983 Bottles 360 Magnums 22 Jeroboams 600 Half-bottles

Best served



Aperitif



5 years old



14-16°C

The 2014 vintage

Yields are satisfying despite climatic problems at the end of July. Vines that had only been slightly affected by hail produced a large amount of good quality grapes. At the Domaine, vines that had been strongly impacted (Beaune 1er cru, Les Pertuisots, Bressandes, Reversés, Meursault, Volnay) produced a very low amount of high quality grapes. Some clusters contaminated with *Drosophila suzukii* were excluded from the sorting table. This disease that has recently contaminated Burgundy caused a serious acidification with acetic acid. From a global perspective, yields were satisfying both for the Chardonnays and the Pinots Noirs.



Technical information

Harvest date	18-20-22/09/2014
Aged in oak barrels	
Fining	no
Filtration	yes
Trans-resveratrol	1.75 mg/l
Piceatannol	0.17 mg/l
Bottling date	03/12/2015
Degree % vol.	12.5
Vatting time	25 days
Production	23 715 Bottles 300 Magnums 240 Jeroboams

Best served



Aperitif



5 years old



14-16°C