

Nuits-Saint-Georges

Vieilles Vignes

Charmotte : 47°08'42.55"N 4°56'46.23"E - Chouillets St Julien : 47°08'43.57"N 4°56'54.05"E - Les Argillats : 47°08'49.75"N 4°56'20.39"E

The cuvee of Nuits-Saint-Georges-Village, which has been part of our Domaine since 2009, comes from four different climates. Since the beginning of the vegetative cycle, the vine has been cultivated following the organic method. A restructuration work has been carried out and will keep going over the next few years (changing and rising of trellising, replacement of missing vinestocks, pulling out and replanting a small part of vines...).

Les Argillats: two south/south-east facing plots for this climate, covering a total surface area of 63 ares. Planted in 1955 on a shallow clay-silty soil with thin pebbles, the vines are ploughed and require a fastidious work during the green period. 13 ares were grubbed up, then left aside to rest on sainfoin, and finally replanted in 2013

Les Charmottes: A part of this 90-ares plot was planted around 1900 (12 ares), and the rest was planted in 1960. The vine is the result of a delicate massal selection and rests on a deep clay-limestone soil. It yields high quality grapes.

Aux Chouillets Saint Julien: the plot covers 84 ares and was planted in 1938. It produces lots of high quality berry shots. 40 ares were grubbed up, left aside to rest for two years and replanted in 2012. This vine will fit for production for the 2015 vintage. All the soils of these vines are ploughed. This cuvee is barreled in 600-litre barrels after a gentle vertical press.

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

Age of the vines :	68 years old
Surface area of the plot :	2.3209 ha
Vineyard exposure :	east-south-east
Altitude :	245m



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	09/18/2019
% New oak	25%
Fining	no
Filtration	yes
Malolactic fermentation	100%
Bottling date	12/07/2020
Day	Fruit
Degree % vol.	13.5
Production	7 684 Bottles 24 Jeroboams 12 Rehoboams 6 Mathusalems 6 Salmanazars 3 Balthazars 3 Nabuchodonosors

Best served



Red meat



10 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	09/07/2018
% New oak	50%
Fining	no
Filtration	yes
Malolactic fermentation	100%
Trans-resveratrol	0.53 mg/l
Piceatannol	0.12 mg/l
Bottling date	11/13/2019
Day	Racine
Degree % vol.	13.5
Production	8 610 Bottles 120 Half-bottles 15 Jeroboams 5 Rehoboams 5 Mathusalems 5 Salmanazars 5 Balthazars 5 Nabuchodonosors

Best served



Red meat



10 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	09-10/09/2017
Aged in oak barrels	50% new oak
Fining	no
Filtration	yes
Malolactic fermentation	100%
Trans-resveratrol	0.43 mg/l
Piceatannol	0.07 mg/l
Bottling date	19/02/2019
Degree % vol.	12.5
Production	8 161 Bottles 600 Half-bottles 18 Jeroboams 6 Rehoboams 6 Mathusalems 6 Salmanazars 3 Balthazars 3 Nabuchodonosors

Best served



Red meat



10 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	30/09/2016
% new oak	30%
Fining	no
Filtration	yes
Malolactic fermentation	100%
Bottling date	06/02/2018
Degree % vol.	13.5
Production	6 350 Bottles 24 Half-bottles 24 Jeroboams 12 Rehoboams 6 Mathusalems 6 Salmanazars 6 Balthazars 6 Nabuchodonosors

Best served



Red meat



10 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	12-14/09/2015
% new oak	30%
Fining	no
Filtration	yes
Trans-resveratrol	2.13 mg/l
Piceatannol	0.11 mg/l
Bottling date	30/01/2017
Degree % vol.	13
Vatting time	27 days
Production	6 182 Bottles 300 Half-bottles 24 Jeroboams 12 Rehoboams 12 Mathusalems 5 Salmanazars 6 Balthazars 6 Nabuchodonosors

Best served



Red meat



10 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	19/09/2014
New oak barrels	40%
Fining	no
Filtration	yes
Trans-resveratrol	2.28 mg/l
Piceatannol	0.1 mg/l
Bottling date	05/12/2015
Degree % vol.	12.5
Vatting time	27 days
Production	7 430 Bottles 12 Jeroboams 6 Rehoboams 6 Mathusalems 6 Salmanazars 4 Balthazars 4 Nabuchodonosors

Best served



Red meat



10 years old



14-16°C

The 2013 vintage

This vintage has been highly impacted by several severe climatic problems and vines had to face heavy rainfalls throughout the vegetative cycle. Weather conditions were favorable only in August and September. A new hail storm occurred and destroyed the areas of Volnay – Pommard - Beaune – Savigny Les Beaune. However, as we have already faced these climate hazards last year, we handled this situation more smoothly. Although yields were pretty low again, the harvest was great.



Technical information

Harvest date	08/10/2013
New oak barrels	40%
Fining	no
Filtration	yes
Trans-resveratrol	1.9 mg/l
Piceatannol	0.2 mg/l
Bottling date	02/12/2014
Degree % vol.	12.5
Vatting time	26 days
Production	5 986 Bottles 300 Half-bottles

Best served



Red meat



10 years old



14-16°C

The 2011 vintage

Spring was early again and hotter than usual, what favored a rapid start of the vegetative cycle. Compared to 2007, the development of the grapes was very early and an abundant harvest was expected in mid-August. However, the vine had to face a major climate change in July and August, what thankfully delayed the harvest by two weeks. The maturation cycle of the grape was disturbed by the alternation of heavy rain and short sunny spells. An increased observation of the phytosanitary risks enabled to yield high quality grapes with a good phenological maturity.



Technical information

Harvest date	04/09/2011
New oak barrels	50%
Fining	no
Filtration	yes
Trans-resveratrol	2.5 mg/l
Piceatannol	0.21 mg/l
Bottling date	08/01/2013
Degree % vol.	12.5
Vatting time	25 days
Production	8 048 Bottles

Best served



Red meat



10 years old



14-16°C