

Saint-Romain

Vieilles Vignes

46°59'50.64"N 4°42'58.54"E

This wine is from 4 Climats in Saint Romain : les Poillanges, aux Bas des Poillanges, La Perrière and Sous le château. This vineyard grows on a rather deep alluvial clay-limestone terroir and is facing east in order to benefit from many hours of sunshine. At 376 meter altitude, the vines are usually protected from high temperatures during heatwave episodes.

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

Planting date : 1957
Surface area of the plot : 1.7380 Ha
Vineyard exposure : south-east
Altitude : 363m



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	09/23/2019
% New oak	20%
Fining	no
Filtration	yes
Malolactic fermentation	100%
Bottling date	11/17/2020
Day	Fruit
Degree % vol.	13,5
Production	3 444 Bottles

Best served



Red meat



5-10 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	9/13/2018
% New oak	0%
Fining	no
Filtration	yes
Malolactic fermentation	100%
Trans-resveratrol	1.09 mg/l
Piceatannol	0.49 mg/l
Bottling date	11/26/2019
Day	Fleur
Degree % vol.	14,5
Production	6 507 Bottles

Best served



Red meat



5-10 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	14-15/09/2017
Aged in oak barrels	
Fining	no
Filtration	yes
Trans-resveratrol	0.85 mg/l
Piceatannol	0.17 mg/l
Bottling date	20/02/2019
Degree % vol.	13
Production	1 707 Bottles

Best served



Red meat



5-10 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	06/10/2016
Aged in oak barrels	
Fining	no
Filtration	Yes
Malolactic fermentation	100%
Bottling date	30/11/2017
Degree % vol.	13.5
Production	5 421 Bottles 24 Jeroboams 12 Rehoboams

Best served



Red meat



5-10 years old



14-16°C