

Savigny-Les-Beaune

Vieilles Vignes

Les Planchots : 47°02'42.44"N 4°50'51.58"E
Champs Pruniers : 47°03'25.01"N 4°50'52.18"E
Les Vermots : 47°04'05.15"N 4°48'24.39"E

There are three plots for this cuvee « Vieilles Vignes » which is part of the Domaine: The first plot, Les Vermots, has been part of the Domaine since 2005 and was planted in 1950. The plot is the result of a massal selection from the plot Beaune 1er Cru Grèves. This beautiful plot of 0.25 hectare is totally remote from other plots. It has been cultivated thanks to tractors and have followed an organic method since 2005. The second plot, Aux Champs Pruniers, was purchased in 2006 to a producer who had never ploughed his vines and this was a good test for the organic culture. Coming from a great massal selection, this plot usually yields high quality grapes. It is a small plot covering 0.25 hectares, which was planted in 1930. The third plot, Les Planchots, came into the Domaine in 2005 and covers 13 ares. All these vines are managed following an organic method. The grapes are hand harvested, sorted in the vineyard and at the winery. We perform foot-treading and we gently press the grapes in a vertical press. Then, the juice is settled for a long time and finally barreled by gravity. The wine is aged in 600-litre oak barrels.

Grape variety :	Pinot noir	Planting date :	1904
Rootstock :	161-49C	Density of planting :	10 000 vinestocks /ha
Vineyard exposure :	south-south-east	Nature of the soil :	clay-limestone
Altitude :	283 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	09/17/2019
Aged in oak barrels	25% new oak
Fining	no
Filtration	yes
Malolactic fermentation	100%
Bottling date	11/17/2020
Day	Fruit
Degree % vol.	13,5
Production	1 684 Bottles

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	10/09/2017
Aged in oak barrels	30% new oak
Fining	yes
Filtration	yes
Malolactic fermentation	100%
Trans-resveratrol	0.94 mg/l
Piceatannol	0.14 mg/l
Bottling date	20/02/2019
Degree % vol.	13
Production	4 080 Bottles

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	26/09/2016
% new oak	30%
Fining	no
Filtration	Yes
Malolactic fermentation	100%
Trans-resveratrol	1.19 mg/l
Piceatannol	0.09 mg/l
Bottling date	06/02/2018
Degree % vol.	13.5
Production	1 808 Bottles

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	07/09/2015
New oak barrels	20%
Fining	no
Filtration	yes
Trans-resveratrol	1.19 mg/l
Piceatannol	0.09 mg/l
Bottling date	08/12/2016
Degree % vol.	13.5
Vatting time	24 days
Production	2 400 Bottles 300 Half-bottles

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	22/09/2014
New oak barrels	10%
Fining	no
Filtration	no
Trans-resveratrol	2.78 mg/l
Piceatannol	0.25 mg/l
Bottling date	01/12/2015
Degree % vol.	12.5
Vatting time	24 days
Production	4 863 Bottles

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	09/10/2013
New oak barrels	25%
Fining	no
Filtration	yes
Trans-resveratrol	4.3 mg/l
Piceatannol	0.2 mg/l
Bottling date	01/12/2014
Degree % vol.	12.5
Vatting time	25 days
Production	3 505 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	02/10/2011
New oak barrels	4%
Fining	no
Filtration	yes
Trans-resveratrol	2.96 mg/l
Piceatannol	0.29 mg/l
Bottling date	07/12/2012
Degree % vol.	12
Vatting time	26 days
Production	7 584 Bottles

Best served



Red meat



10 years old



14-16°C