

Bourgogne Aligoté

47°2'22.33"N 4°45'50.34"E

The vine was planted in 1964, and is located in the Hautes Cotes de Beaune, especially in the village of Nantoux. We manage this vine with the greatest care. We control yields in order to produce a high quality Bourgogne Aligoté. This wine is aged on lees in 600L barrels for a year and as for the all the wines produced at the winery, the wine is not chaptalized and follow a natural fermentation process.

Grape variety :	Aligoté	Planting date :	1964
Rootstock :	161-49C	Surface area of the plot :	0.6717 ha
Density of planting :	10 000 vinestocks /ha	Vineyard exposure :	east
Nature of the soil :	clay-limestone	Altitude :	380 m



Domaine de Bellene

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	09/17/2018
New oak	0%
Fining	yes
Bentonite	10g/hl
Filtration	yes
Malolactic fermentation	100%
Bottling date	11/12/2019
Day	fruit
Degree % vol.	14
Production	5 507 Bottles

Best served



Seafood



5 years old



10-12°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	18/09/2017
Aged in oak barrels	
Fining	yes
Bentonite	10g/hl
Filtration	yes
Malolactic fermentation	100%
Bottling date	07/11/2018
Degree % vol.	13.5
Production	1 893 Bottles

Best served



Seafood



5 years old



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Bottling date	07/11/2018
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Best served



Seafood



5 years old



10-12°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	05/09/2016
Aged in oak barrels	
Fining	no
Filtration	yes
Malolactic fermentation	100%
Bottling date	20/10/2017
Degree % vol.	13
Production	1 394 bottles

Best served



Seafood



5 years old



10-12°C