



• MAISON ROCHE DE BELLENE •
GRANDS VINS DE BOURGOGNE

The new collection of Burgundy from Nicolas Potel



The 16th century barrel cave at Domaine de Bellene.



*Nicolas Potel, owner of
Domaine de Bellene and
Maison Roche de Bellene*

NICOLAS POTEL, the well-known and highly regarded producer in Burgundy, has founded a new Domaine and Maison.

Domaine de Bellene

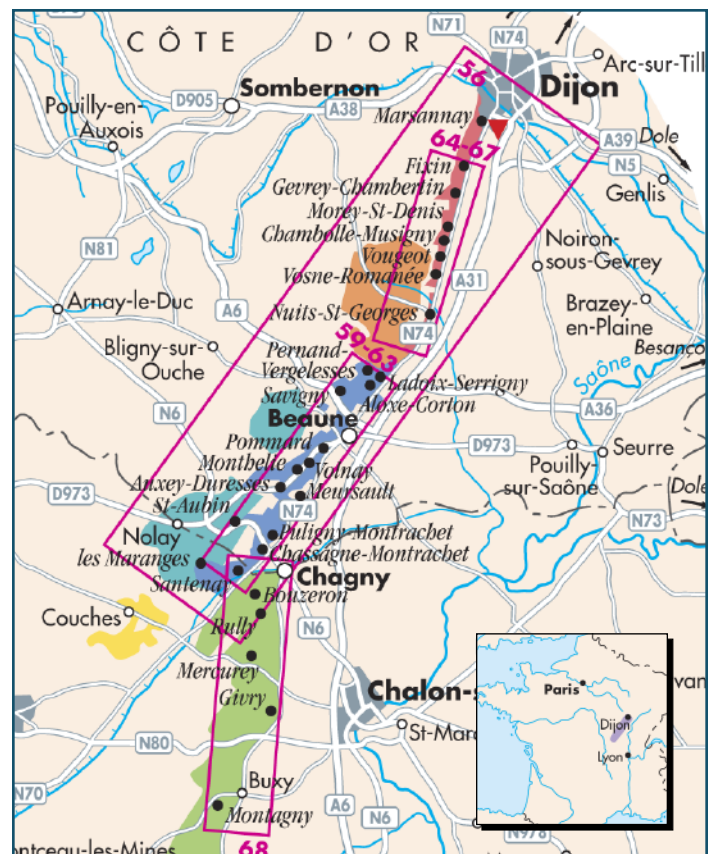
The new domaine is located in Beaune, the very heart of Burgundy. Nicolas now owns 60 acres of vineyards in several villages throughout the Côte d'Or. The vineyards have been farmed according to organic practices since 2006 and are now certified BIO. Vinification is minimalist in approach — no enzymes, cultured yeasts or acid adjustments are used, and filtration is avoided. Nicolas purchased the 16th century estate buildings in 2005 and is working to renovate them in as green a manner as possible. Environmental responsibility is being integrated into all aspects of the estate: buildings, vineyards, cellar work, energy conservation and generation, and packaging materials.

Maison Roche de Bellene

The new négociant company was founded by Nicolas in 2009, after his forced departure from his former négociant company, Maison Nicolas Potel. At Roche de Bellene the terroir-focused winemaking philosophy is the same as when he founded the original Maison in 1998. Nicolas has maintained his relationships with a majority of the growers that he has worked with over the past 15 years, and continually finds new ones. The emphasis at Roche de Bellene is on individual terroirs from *vieilles vignes* (old vines – 35 years or older) that are farmed responsibly. All of his growers are either BIO certified or farming according to the principles of *lutte raisonnée* (“sustainable viticulture”). This enables Nicolas to consistently produce the expressive, terroir-driven style that is his vision.

PLEASE NOTE: *Nicolas Potel is no longer associated with Maison Nicolas Potel in any way. The real Nicolas Potel is only at Bellene!*

THE BURGUNDY REGION



ABOUT THE NAME BELLENE

The name comes from “Belenos,” an ancient Gallic god of sun and beauty. It is the origin of the city name, Beaune, which was called “Belena” in Roman times, and “Bellene” in the Middle Ages.


www.maisonrochedebellene.com

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The U.S. Core Selection from Maison Roche de Bellene

The range of Roche de Bellene wines includes a broad selection of Villages, Premier Cru and Grand Cru appellations from both the Côte de Beaune and the Côte de Nuits. The core U.S. import selection is shown here. For information about other Maison wines (available on a pre-arrival basis), as well as wines from the Domaine, please contact Loosen Bros. USA.

VOLNAY Appellation Volnay Contrôlée VIEILLES VIGNES		• MAISON ROCHE DE BELLENE •	
Surface : 2,35 ha Cépage : Pinot Noir Date de plantation : 1934 Densité : 10 000 pieds / ha Density : 10 000 feet / ha Exposition : sud-est Exposition : south-east Terroir : argile-calcaire Terroir : clay and limestone Altitude : 270 m	Date de vendange : 12 Septembre 2009 Vendangé à la main / Picking by hand Fermentation levure indigène Fermentation native yeast Élevé 15 mois en fûts de chêne : 30% neufs Aged in french oak barrels for 15 months : 30% new Fermentation malolactique : 100% Collage : non / Fining : none Mise en bouteille : 30 Mars 2011 Bottled : 2011 March 30th	VOLNAY <i>Vieilles Vignes</i>	
MAISON ROCHE DE BELLENE NÉGOCIANT A F-21200 - BEAUNE - CÔTE-D'OR - FRANCE www.maisonrochedebellene.com		GRAND VIN DE BOURGOGNE	
IMPORTED BY LOOSEN BROS. USA LTD, SALEM, OREGON GOVERNMENT WARNING : (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.		2009	
IL A ÉTÉ TIRÉ DE CETTE CUVÉE 12 227 BOUTEILLES - 960 DEMI-BOUTEILLES - 480 MAGNANS CETTE BOUTEILLE PORTE LE NUMÉRO : 0000			

WHITE WINES

Bourgogne Chardonnay Vieilles Vignes

The entry-level white Burgundy comes from old-vine parcels in the Côte de Beaune and Côte Chalonnaise. The vines have an average age of 65 years and, as with all the wines, harvesting is done by hand. For this cuvée, about half is vinified in stainless steel and half in used oak barrels.

Meursault Vieilles Vignes

This *villages* wine is from a 3.5-acre, sustainably farmed vineyard parcel in Meursault that was planted in 1947. It spends 15 months in barrel (40% new oak) and captures the full, rich style of this famous village while maintaining a fine structure.

Puligny-Montrachet Vieilles Vignes

A limited-production wine from a parcel in Puligny-Montrachet that's less than an acre, and was planted in 1954. The wine is produced with natural yeast fermentation (the standard practice at Roche de Bellene) and spends 12 months in barrel.

Montagny Premier Cru

Montagny is a village at the southern end of the Côte Chalonnaise that is well known for its pure, mineral-driven white wines. This wine is from a parcel of vines that is 28 years old and is farmed according to the practices that the French call *lutte raisonnée* ("sustainable viticulture" — as is the practice for most of the growers that Nicolas Potel works with). The wine is produced in stainless steel tanks, without oak.

Saint-Aubin Premier Cru, "Le Charmois"

The village of Saint-Aubin is in a side valley, just to the west of Chassagne-Montrachet. This premier cru vineyard is an east-facing site directly adjacent to the premier crus of Chassagne. This wine comes from a one-acre parcel that was planted in 1976. It is matured in barrel for 15 months, with 40% new oak.

RED WINES

Bourgogne Pinot Noir Vieilles Vignes

The entry-level red Burgundy comes from vineyards in the Côte de Beaune and Côte de Nuits. The vines range in age from 56 to 88 years and are farmed sustainably.

Savigny-les-Beaune Vieilles Vignes

This wine comes from a naturally low-yielding vineyard parcel that is 64 years old (planted in 1947). It has the somewhat more rustic style that is typical of this appellation.

Volnay Vieilles Vignes

A pure, dark fruit wine from this highly regarded village in the Côte de Beaune, which lies between Pommard and Meursault. There is an extra dimension of richness from the very old vines, which were planted in 1934, and naturally produce a smaller, more concentrated crop.

Gevrey-Chambertin Vieilles Vignes

From a two-acre parcel of old vines (planted in 1950) in one of the greatest villages of the Côtes de Nuits. The wine is naturally fermented and spends 15 months in barrique (25% new oak). Firm, ripe tannins give the wine excellent aging potential.

Chambolle-Musigny Vieilles Vignes

This village is revered for the supremely delicate, floral nature of its wines. This is from a one-acre parcel of vines that is 60 years old, with a very low yield and beautiful, pure fruit. Fermented naturally, with no fining, the wine has the classic elegance and silky delicacy that is typical of this terroir.

Volnay Premier Cru, "Pitures"

The "Pitures" vineyard's chalk soil and southeastern exposure produce wines that are juicy and charming, with a pretty elegance to them. This is from a one-acre site that was planted in 1952. The wine is matured for 15 months in barrique (50% new oak).