



HISTORY

We purchase fruit from the most beautiful parcels of aged vines in the Côte de Beaune and in the Côte Chalonnaise. That enables us to obtain rich wines and to avoid stirring of the lees in barrels.

• MAISON ROCHE DE BELLENE •

BOURGOGNE CHARDONNAY

Vieilles Vignes

Grand vin de bourgogne

2009



THE 2009 VINTAGE

2009 was a glorious year in many ways: Spring was rather mild. The flowering took place in ideal weather conditions, warm and sunny. Summer was characterized by strong rains, especially in July, where there were thunder storms, unusual for the season. The association of rain and fine weather with frequent heat spikes, settled down from June to mid-August. The end of August and September were gorgeous: the lack of rain, ideal temperatures combined with steady wind, led to perfect maturity along with perfectly healthy fruit.

Harvest took place from the beginning of September.

White wines are characterized by a great aromatic profile: roundness and depth of flavor, which gives intensity and consistency.

TECHNICAL INFORMATION

- GRAPE VARIETY : Chardonnay
- PRUNING SYSTEM : single Guyot
- DENSITY OF PLANTING : 10 000 vinestocks/ha
- AGE OF VINE : 55 to 70 years old
- YIELD : 60 hl/ha
- VINEYARD MANAGEMENT : Lutte raisonnée
- HARVEST : manual
- HARVEST DATE : from 5th to 20th September 2009
- VINIFICATION : smooth and long press. Gentle debourbage. No batonnage.
- BARREL AGING : 50% stainless steel vats and 50% in barrels. Fining with 5 g of bentonite and 5 g of casein. Smooth filtration.
- BOTTLING : December 2010
- DEGREE % VOL: 12.5
- PRODUCTION : 46 600 bottles

Sole U.S. Importer: LOOSEN BROS. USA Ltd.

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