



HISTORY

We made this cuvee with our plots from different terroirs of the Côte de Beaune and of the Côte de Nuits.

All the vines are managed according to the Lutte Raisonnée (sustainable) method, and don't undergo any chemical weeding. Soils are mechanically ploughed. That enables us to make a fresh cuvee, ready for early drinking.

For a long time now, we have been looking for a wine which gives a very instant pleasure.

• MAISON ROCHE DE BELLENE •

BOURGOGNE PINOT NOIR

Vieilles Vignes

Grand vin de bourgogne

2009



THE 2009 VINTAGE

2009 is 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 thundery 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 outstanding phytosanitary state.

Harvest took place from the beginning of September.

Red wines are charming. Rich and deep, they bring a blissful feeling.

TECHNICAL INFORMATION

- GRAPE VARIETY : 100 % Pinot Noir
- PRUNING : single Guyot
- DENSITY OF PLANTING: 10 000 vinestocks/ha
- AGE OF VINE: 56 to 88 years old
- YIELD : 55 hl/ha
- VINEYARD MANAGEMENT : Lutte raisonnée
- HARVEST : manual. Severe sorting of the grapes in the vineyard.
- HARVEST DATE: from 5th to 20th September 2009
- VINIFICATION: 100 % de-stemming . 18 days in stainless steel vats. Press with vertical press. Debourbage (12 days).
- BARREL AGING : 80 % in barrels (15% new oak). 20 % in stainless steel vats. No filtration.
- BOTTLING : December 2010
- DEGREE % VOL: 12.5
- PRODUCTION : 48 704 bottles

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

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