

• MAISON ROCHE DE BELLENE •



GRANDS VINS DE BOURGOGNE BY NICOLAS POTEL

HISTORY

Montagny originates from « montaniacum », the estate "acum", of a Roman man called Montanius.

In the past, Montagniacum ad Buxiacum, foundation of gallo-roman buildings, belonged to the archpriest of Buxy.

In the hamlet of Neuilly, we could find the country house of the Abotts of Ferté. In 1120, Gauthier, bishop of Chalon, gave them this soil...

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.

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MONTAGNY

Premier Cru

Grand vin de bourgogne

2009



TECHNICAL INFORMATION

- GRAPE VARIETY : 100 % Chardonnay
- PRUNING SYSTEM : single Guyot
- DENSITY OF PLANTING : 10 000 vinestocks/ha
- AGE OF VINE : 28 years old
- YIELD : 50 hl/ha
- VINEYARD MANAGEMENT : Lutte raisonnée
- HARVEST : manual
- HARVEST DATE : 10th September 2009
- VINIFICATION : No crushing. Juice extracted at low pressure with air-filled press. Static debourbage at low temperature (24 to 36 hours).
- BARREL AGING: 14 months. 100% in stainless steel vats.
- BOTTLING : December 2010
- DEGREE % VOL :
- PRODUCTION : 31000 bottles

THE TERROIR

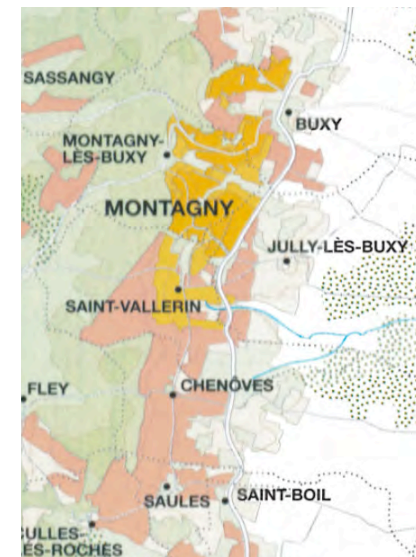
GEOGRAPHICAL SITUATION : The vineyard of Montagny is situated at the southern part of the Côte Chalonnaise.

ELEVATION : up to 400 m

SURFACE AREA OF THE PLOT: 3.20 hectares

NATURE OF THE SOIL : clay- limestone. Steep slope.

VINEYARD EXPOSURE: east, south/east



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

Tel : (+1) 503-984-3041 • info@drloosen.com • www.LoosenBrosUSA.com