

# • MAISON ROCHE DE BELLENE •



GRANDS VINS DE BOURGOGNE BY NICOLAS POTEL

## HISTORY

*Charmois*, like *Charmots* is probably a word derived from « chaumes », and refers to common old fields which are cultivated and lied into fallows. We can find this term very often, in the Côte de Nuits and in the Côte de Beaune.

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## SAINT-AUBIN LE CHARMOIS

*Premier Cru*

Grand vin de bourgogne

2009



## THE TERROIR

GEOGRAPHICAL SITUATION : *Le Charmois* is situated at the very beginning of the valley which leads to Saint-Aubin, at the border of the appellation Chassagne-Montrachet.

ALTITUDE : 250 to 340 m

SURFACE AREA OF THE PLOT: 0.29 hectare

NATURE OF THE SOIL : clay-limestone

VINEYARD EXPOSURE: east

## TECHNICAL INFORMATION

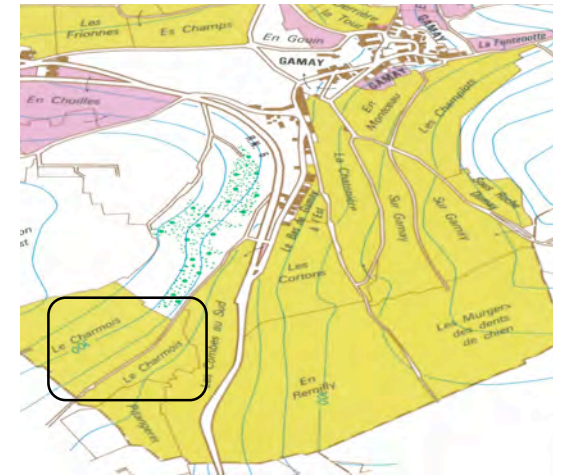
- GRAPE VARIETY : 100 % Chardonnay
- PRUNING SYSTEM: single Guyot
- DENSITY OF PLANTING : 10 000 vinestocks /ha
- AGE OF VINE : 35 years old
- YIELD : 40 hl/ha
- VINEYARD MANAGEMENT : Lutte raisonnée
- HARVEST : manual. Sorting of the grapes in the vineyard
- HARVEST DATE: 14<sup>th</sup> September 2009
- VINIFICATION : no crushing. Juice extracted at low pressure with air-filled press. Static debourbage at low temperature (24 to 36 hours). Fermentation in barrels
- BARREL AGING: 14 months. 100% in barrels (40% new oak). Racking and filtration before bottling
- BOTTLING: February 2011
- DEGREE% VOL: 13.0
- PRODUCTION : 1080 bottles , 60 magnums

## 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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