## Domaine Roger/Joseph Belland (Santenay)

<u>2022</u>	➤ Chassagne-Montrachet "Clos Pitois" 1er	red	91
2022	Les Maranges "Clos Roussots" 1er	red	89
2022	Les Maranges "La Fussière" 1er	red	89
2022	➤ Pommard "Les Cras"	red	89
2022	Santenay "Beauregard" 1er	red	90
2022	Santenay "Les Charmes"	red	88
2022	➤ Santenay "La Comme" 1er	red	91
2022	➡ Santenay "Les Gravières" 1er	red	91
2022	➤ Volnay "Santenots" 1er	red	91

Roger Belland noted that 2022 was his 40<sup>th</sup> vintage and we chatted a bit about what Burgundy used to be in that era as my first visit was 45 years ago! It's a subject for another time but it was a nice walk down memory lane. He commented that 2022 gave us a "much less momentous growing season than it did in 2021. There was almost no disease pressure or climatic problems so it was really pretty smooth going. The heat and dryness slowed the *véraison* process down but we had a light shower on the 15<sup>th</sup> of August that was enough to galvanize the vines to finish ripening the fruit. We began picking on the 5<sup>th</sup> of September and brought in ripe and completely spotless fruit, indeed to the point that it wasn't really necessary to sort. Yields were excellent at around 42 hl/ha for the pinot and about 48 for the chardonnay. Potential alcohols averaged right at 13.5% for the reds and ranged between 13.3 and 13.8% for the whites. We used between 30 and 90% whole clusters for the vinifications and the colors and extractions came quickly as the fruit was fully ripe. As to the wines, they're fresh, vibrant and offer fine terroir transparency. There's a certain tenderness to the reds that should permit them to drink well young yet they possess enough concentration to age gracefully as well." The 2022 reds were bottled in August 2023. (Ansonia Wines, <a href="https://ansoniawines.com">https://ansoniawines.com</a>, MA, and Clos Monopole, <a href="https://ansoniawines.com">https://ansoniawines.com</a>, Shanghai, China; Grand Vin/iCheers, <a href="https://ansoniawines.com">www.icheers.tw/iCheers

2022 Les Maranges "Clos Roussots": An overtly floral-suffused nose, and in particular violet, adds a touch of elegance to the earthy aromas of mostly poached plum. The rich, generously proportioned and caressing middleweight flavors possess a seductive mouthfeel before culminating in a youthfully austere and lingering finish. This isn't especially energetic but it is well-balanced and should be enjoyable young. 89/2027+

2022 Les Maranges "La Fussière": More elegant and spicier aromas include those of red currant, violet and discreet earth nuances. The racy and agreeably textured medium-bodied flavors possess a refined mouthfeel and a subtle minerality that becomes more apparent on the dusty and youthfully austere finale that offers solid persistence but could use better depth so a few years of keeping should be beneficial. 89/2028+

**2022 Santenay "Les Charmes":** (from Charmes Dessus). A riper yet appealingly fresh and more deeply pitched nose reflects notes of dark cherry coulis, spice and plenty of warm earth character. The rich and vibrant middleweight flavors possess a seductive and caressing mouthfeel before concluding in a mildly rustic, austere and compact finale. This is also going to need at least a few years of patience. 88/2029+

**2022 Santenay "La Comme":** This is also very pretty with its layered array of rose petal and lavender nuances that add a sense of refinement to the ripe aromas of black raspberry and crushed anise. The mouthfeel of the middleweight flavors is both sleeker and finer with evident minerality on the youthfully austere, more complex and impeccably well-balanced finale. This is lovely and worth considering. 91/2030+

**2022 Santenay "Beauregard":** A slightly riper nose reflects nose of black cherry liqueur and kirsch along with hints of menthol, wood and earth. Here too there is fine richness and volume to the suave and succulent medium-bodied flavors that tighten up on the dusty, youthfully austere and balanced finale. This could also be enjoyed young but has the stuffing to repay up to a decade of keeping. 90/2030+

2022 Santenay "Les Gravières": Once again there is a high-toned menthol character on the aromas of poached plum, violet and a similar hint of kirsch. There is again fine volume and richness to the generously proportioned medium weight flavors that possess an opulent mid-palate mouthfeel that contrasts somewhat with the firm, serious and youthfully austere but not rustic finale. Patience advised. 91/2032+

**2022** Chassagne-Montrachet "Clos Pitois": (a 3-ha monopole of the Domaine, planted 50% each to pinot and chardonnay; the pinot vines are approximately 60+ years of age). Ripe aromas of pepper, just turned earth, black raspberry and a whiff of the sauvage are trimmed in all but invisible wood. There is good precision to the delicious moderately concentrated flavors that exude a subtle minerality on the lingering and balanced finish that is supported by both firm tannins and bright acidity. 91/2032+

**2022 Pommard "Les Cras"**: A restrained and intensely floral-suffused red berry fruit nose introduces wonderfully vibrant and beautifully defined middleweight flavors that also exude evident minerality on the youthfully austere and vaguely rustic finale where a touch of wood influence appears. Patience would be helpful here as well. 89/2029+

2022 Volnay "Santenots": A ripe and agreeably fresh nose reflects notes of kirsch, dark cherry, poached plum and violet. The rich and seductively textured full-bodied flavors possess fine mid-palate volume while exuding evident minerality on the chalky and reasonably well-balanced finale as the only nit is a hint of warmth. Lovely. 91/2032+