

Domaine Roger/Joseph Belland (Santenay)

2015	Chassagne-Montrachet "Clos Pitois" 1er	white	90
2015	Criots-Bâtard-Montrachet Grand Cru	white	92
2015	Meursault "Santenots" 1er	white	90
2015	► Puligny-Montrachet "Champs Gain" 1er	white	91
2015	Santenay "Beauregard" 1er	white	89
2015	Santenay "Comme Dessus"	white	87

Roger Belland told me that "I'm very happy with the quality of my 2015s in both colors as the reds are balanced wines with dense but silky tannins and the whites are rich, generous and should drink well young. We chose to begin picking on the 6th of September and brought in ripe and notably clean fruit that required almost no sorting. Unfortunately yields were not particularly generous as they averaged around 30 hl/ha in red and only 35 hl/ha in white. Potential alcohols were right around 13% and the whites were so rich that we did almost no lees stirring." Belland noted that the bottling was done in September 2016. (T. Edwards Wines, www.tedwardwines.com, NY, USA;

2015 Santenay "Comme Dessus": A notably ripe nose combines notes of white peach, petrol and soft floral nuances. There is excellent richness to the very round, sappy and soft flavors that exhibit touches of warmth and wood on the generous finish. This should drink well immediately. 87/now

2015 Santenay "Beauregard": Mild reduction isn't enough to completely mask the petrol and citrus zest scents. The mouth feel of the middle weight flavors is notably more vibrant and sleeker with better underlying tension as well, all wrapped in a markedly drier and persistent finale. This too could be enjoyed young or held for a few years first. 89/2019+

2015 Chassagne-Montrachet "Clos Pitois": Here too there is just enough reduction present to slightly reduce the expressiveness of the mildly exotic white orchard fruit and citrus-suffused nose. The rich, full-bodied and impressively concentrated flavors possess fine power on the sneaky long finish where a hint of bitter lemon appears. Once again, this could also easily be approached young if that's your preference. 90/2019+

2015 Puligny-Montrachet "Champs Gain": A more elegant nose features notes of acacia blossom, lemon peel, pear and ripe apple. There is slightly better energy to the well-detailed flavors that aren't quite as rich but offer even better persistence. This is lovely and worth considering. 91/2020+

2015 Meursault "Santenots": (from a .25 ha parcel of 50+ year old vines). Here the expressive nose is clearly riper with its notes of apple and pear confit that are trimmed in hints of citrus and the exotic. The medium-bodied flavors are rich to the point of being opulent yet the lemon-tinged acidity is just firm enough to save the balance. Once again this could easily be enjoyed shortly after release. 90/2019+

2015 Criots-Bâtard-Montrachet: (from a .62 ha parcel of 25 to 40+ year old vines). Here too there is a mild exoticism present on the white peach, pear and floral scents where there is a hint of viognier-like character. The big-bodied, dense and powerful flavors are notably more tightly wound on the sappy, mouth coating and citrusy finish. While this impressively concentrated effort is presently quite firm, I suspect that it will open relatively quickly. 92/2021+