

2007, IT WAS SANTENAY BEAUREGARD THAT GAVE US
BEAUTIFUL GRAPES. IT ENABLED US TO MAKE INTERESTING
'MICRO CUVÉES'

Domaine Belland

Roger Belland and his daughter Julie represent the fifth and sixth generation of Domaine Belland. They stated, "We cultivate 23 hectares of vines, mainly situated in Les Maranges, Santenay, Chassagne, and Puligny Montrachet, Meursault, Volnay, and Pommard. We practice reasonable farming and respect the environment. We hand harvest and hand sort the entire crop, in order to keep only the best grapes. In our modern winery, we carry out temperature controlled macerations and fermentations, but we don't crush the berries nor do we practice punching down. Our reds are fermented very slowly, a process which can last for up to six weeks. We believe that this is the best method to produce complex, silky, and fruity wines. We age our wines in French oak and bottle them at the 'domaine'.

We feel that 2006 is a slightly over-mature vintage, which shows rather spicy aromas today. The 2007, on the other hand, has more fresh fruit aromas. The tannins of 2006 will need more time to mature and to smoothen, 2007 can already be enjoyed now.

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The climatic conditions of 2007 and 2006 were the exact opposite. 2006 was cold and delayed at first. 2007 was hot and early.

2006 was blazing hot in the middle of the growing season, whereas 2007 was cool, gloomy, and wet. We harvested 2006 rather late, the 20th of September, and 2007 early, on the 4th of September. With such huge climatic differences, we expected to make really different wines. We thought that 2006 would be a bit like 2000, but with riper and more precise fruit. In the end, the wines appeared deep, spicy, elegant, and classic in their expression of the terroirs. The 2007s are easy to appreciate very young, but have still a great ageing potential.

2006 was a difficult vintage for red wines. Ripeness levels were heterogeneous; we had to sort carefully to eliminate unripe grapes. The fact that we grow grass in between the rows helped us to absorb the surplus of humidity caused by rainfalls in August, we were thus lucky to avoid rot. After the sorting, we realized that the stems were ripe enough so we could use 10 % of them. In 2007 we even used up to 30 % of the stems, as there was no problem of rot at all for this vintage. This was also the first vintage ever in which we used small grape boxes and wheelbarrows instead of the traditional buckets and back-baskets. The only sorting necessary was to get rid of the unripe berries. We believe that de-leafing and the use of cover crops protected our vines from Botrytis. As usual, the reds fermented very slowly at very low temperatures, until we let them rise for a few days to 40 °C. We think that this style of vinification

gives silkiness and preserves the typical Pinot fruitiness. The 2007 appeared easier at first, yet thanks to good practices in the vineyard and an adapted vinification, we made good wines in both years. The vintages are indeed very different, but each one is good in its own style. In 2006, our Chassagne Montrachet Morgeot Clos Pitois showed best, probably because it rained less in Morgeot than elsewhere. In 2007, it

was Santenay Beauregard that gave us the most beautiful grapes. It enabled us to make interesting 'micro cuvées,' some of which we did not de-stem at all. Today both vintages are already quite enjoyable, and they will gain complexity and roundness by ageing another 2-3 years. We like to enjoy the 2006 with duck and turnips, chicken with morels, or filet of lamb in pastry, the fresh and fruity 2007 is perfect with Charolais beef, a rack of lamb or farm poultry."

The wines of Domaine Belland can be found in the USA, the UK, Germany, the Czech Republic, the Benelux countries, Denmark, Italy, Switzerland, Austria, Ireland and last but not least, France. Their entry level wines are sold for around 10 € at the "domaine", to around 30 € for a Volnay Santenots Premier Cru.

