

Domaine Roger/Joseph Belland (Santenay)

2009	➔ Chassagne-Montrachet "Clos Pitois" 1er	red	91
2009	Les Maranges "La Fussièrè" 1er	red	87
2009	➔ Pommard "Les Cras"	red	90
2009	Santenay "Les Charmes"	red	88
2009	Santenay "La Comme" 1er	red	89
2009	➔ Santenay "Les Gravières" 1er	red	90
2009	➔ Santenay "Beauregard" 1er	red	91
2009	➔ Volnay "Santenots" 1er	red	92
2009	Chassagne-Montrachet "Clos Pitois" 1er	white	89
2009	Criots-Bâtard-Montrachet Grand Cru	white	91
2009	Meursault "Santenots" 1er	white	90
2009	Puligny-Montrachet "Champs Gain" 1er	white	90
2009	Santenay "Beauregard" 1er	white	88

This domaine has always been a quality source of fine whites and usually for value level prices but it is the reds that really shine in 2009. Belland told me that he was "afraid that the '09 whites might be on the heavy side but they're actually surprisingly well balanced. By contrast, the reds offer high quality across the board and the high phenolic ripeness levels allowed me to use 20 to 25% whole clusters and fully 100% for the Santenots." (T. Edwards Wines, www.tedwardwines.com, NY, NY;

Reds:

2009 Les Maranges "La Fussièrè": A notably ripe and very earthy yet attractively complex nose features notes of violets plus red and blue pinot fruit that introduces rich, round and well-concentrated medium-bodied flavors that possess enough mid-palate extract that this should drink well almost immediately but age too over the short-term if desired. 87/2012+

2009 Santenay "Les Charmes": This is also quite ripe with aromas of violets and blue berry liqueur that precede solidly well-concentrated and quite seductively textured middle weight flavors that possess ample amounts of extract, all wrapped in a moderately firm, balanced and lingering finish. This is a fine *villages*. 88/2014+

2009 Santenay "La Comme": Aromatically this is quite similar to the Les Charmes save for a deft touch of wood that serves as a backdrop for the rich and somewhat finer middle weight flavors that display a touch of minerality on the energetic, balanced and harmonious finish. This is really very good and the tannins possess almost no rusticity. 89/2015+

2009 Santenay "Beauregard": Here the nose is more complex still with cassis, earth, red currant and plum aromas marrying into supple and quite seductively textured middle weight flavors that evidence a discreet minerality that adds good lift to the sappy and impeccably well-balanced finish. This high-quality effort could be enjoyed young or aged over the medium-term. 91/2015+

2009 Santenay "Les Gravières": An attractively spicy nose of mild earth and notably ripe red and blue pinot fruit aromas blends seamlessly into supple, round and delicious middle weight flavors that firm up noticeably on the moderately rustic and mouth coating finish. This serious and somewhat somber effort will need some time to fully open. 90/2016+

2009 Chassagne-Montrachet "Clos Pitois": (a huge 3 ha *monopole* of the Domaine, planted 50% to each color and which sits at the south end of the commune on the Santenay border; the pinot vines are approximately 60 years of age). An overtly ripe nose of cherry liqueur, earth and a hint of menthol marries into rich yet relatively refined medium-bodied flavors that are supple, round and delicious while culminating in a moderately austere but long finish. This is finer than usual and offers excellent quality. 91/2014+

2009 Pommard "Les Cras": A moderate touch of reduction presently dominates the nose though the underlying fruit is clearly ripe. There is ample richness to the impressively scaled flavors that possess unusually good size and weight for a *villages* level wine, all wrapped in a distinctly mineral-inflected, mouth coating and well-balanced finish. Terrific. 90/2016+

2009 Volnay "Santenots": A wonderfully layered nose of ripe black cherry liqueur enjoys added appeal from the presence of stone and violet notes that precede the equally complex, ripe and sappy flavors that possess an abundance of tannin-buffering extract that pushes the supporting tannins to the background on the strikingly long finish. A classic Santenots that should reward up to a decade of cellar time. 92/2017+

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Whites:

2009 Santenay "Beauregard": A ripe, perfumed and overtly earthy nose of white orchard fruit and floral aromas leads to nicely detailed and energetic flavors that possess good freshness on the delicious and sappy finish. Lovely. 88/2012+

2009 Chassagne-Montrachet "Clos Pitois": A ripe yet airy nose also displays aromas of yellow orchard fruit and tangerine peel that are appealingly fresh before merging into well-concentrated and lightly mineral-tinged flavors that are delicious and satisfying. This is not particularly refined but there is good depth and I like the straightforward and direct delivery. 89/2013+

2009 Puligny-Montrachet "Champs Gain": A mild touch of reduction presently dominates the otherwise ripe floral and mostly citrus aromas that are notably finer than those of the Clos Pitois. There is good if not exceptional detail to the lightly mineral-tinged flavors that enjoy an attractive sense of underlying tension on the long and sappy finish. This is pretty rather than deep though it may develop more depth in bottle. 90/2013+

2009 Meursault "Santenots": (from a .25 ha parcel of 50+ year old vines). Here too there is mild reduction and I would advise decanting this if you're going to try one in the next 12 to 24 months. Otherwise there is good verve to the ripe middle weight flavors that possess a silky mouth feel and a complex, balanced, intense and lingering finish. 90/2013+

2009 Criots-Bâtard-Montrachet: (from a .62 ha parcel of 25 to 40 year old vines). The reduction noted in several of the prior wines is more evident here and while I believe this to be a temporary post-bottling phase, again if you're going to pop one young, be sure to decant it for 20 to 30 minutes first. Consistent with the characteristics of a vintage like 2009, this is quite full-bodied with excellent richness to the opulent and succulent large-scaled flavors that possess fine length if perhaps more limited complexity than I would have expected at this level. Again, it's possible that this will develop with time in bottle. 91/2015+