

Domaine Roger/Joseph Belland (Santenay)

2010	Chassagne-Montrachet "Clos Pitois" 1er	white	91
2010	Criots-Bâtard-Montrachet Grand Cru	white	93
2010	Meursault "Santenots" 1er	white	91
2010	Puligny-Montrachet "Champs Gain" 1er	white	90
2010	Santenay "Beauregard" 1er	white	89
2010	Santenay "Comme Dessus"	white	88

Roger Belland told me that 2010 was "not all that stressful if your fruit was clean. This represents the third year in a row where we had almost no sorting work to do and I'm convinced that it is due to having adopted planting cover crop that soaks up excess moisture along with doing careful leaf thinning at the appropriate times to promote better aeration. We waited to begin picking until the 27th of September and brought in potential alcohols in white between 12.5 and 13.5%, which for what we're trying to do is perfectly fine, especially since picking later allowed us to have excellent phenolic maturity levels. The wines possess really good concentration along with plenty of freshness and energy which should enable them to age well." (T. Edwards Wines, www.tedwardwines.com, NY, NY;

2010 Santenay "Comme Dessus": Soft wood sets off mildly exotic earthy yellow orchard fruit aromas that lead to rich, round and seductively textured middle weight flavors that possess fine mid-palate concentration and volume on the balanced and solidly persistent finish. This forward effort will drink well almost immediately. 88/2013+

2010 Santenay "Beauregard": A slightly fresher nose features attractively pure white flower and pear aromas that give way to rich, round and suave medium-bodied flavors that possess an opulent mouth feel, all wrapped in a relatively dry finish where the supporting acidity is a bit more evident. Lovely. 89/2014+

2010 Chassagne-Montrachet "Clos Pitois": A fresh and notably ripe nose displays only a trace of exoticism with pretty yellow orchard aromas that evidence hints of mango and papaya. The opulent, suave and impressively concentrated flavors brim with plenty of palate soaking dry extract and this is remarkably well-balanced given the sheer size and weight. Interestingly, the long finish is actually quite dry and overall, this is worth your attention as it will drink well young and old. 91/2015+

2010 Puligny-Montrachet "Champs Gain": A completely different aromatic profile presents itself here with much more floral influence and the underlying fruit is much more white fleshed than yellow. There is excellent richness to the succulent and suave medium-bodied flavors that possess excellent intensity and again, plenty of mouth coating dry extract that buffers the slightly firmer acid spine on the persistent finish. This is lovely but it doesn't have quite the same level of overall depth as the Clos Pitois. 90/2014+

2010 Meursault "Santenots": (from a .25 ha parcel of 50+ year old vines). A pretty, ripe and airy nose combines notes of ripe peach, apricot, apple and pear. There is outstanding richness to the mouth coating and concentrated flavors that possess a luscious palate impression before terminating in a long finish that delivers excellent intensity and precision. I very much like the sense of underlying tension here. 91/2015+

2010 Criots-Bâtard-Montrachet: (from a .62 ha parcel of 25 to 40 year old vines). A background hint of sulfur is not enough to really intrude on the overall sense of appeal to the overtly ripe and moderately exotic yellow fruit aromas that are trimmed in rose and lavender aromas. There is an viscous texture to the succulent and sumptuous broad-shouldered flavors that possess impressive mid-palate concentration as the level of dry extract renders the firm acid spine almost invisible at present. There is real power here and while this is not a wine of refinement, it offers outstanding depth and length but the balance is such that this should amply reward medium-term cellaring. 93/2016+