

# The Burgundy Briefing

news, views and tastings

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Vintage report

2012

## Domaine Roger Belland, Santenay

Roger Belland recalls the season in Santenay: "We lost quantity with the flowering. The hail was not too bad. I have changed the system of training the vines, as I am worried about sunburn, and this helped us with the hail as we lost leaves in the wider top part of the canopy, rather than below. We had low yield but with this low quantity we had sufficient leaves to mature the grapes. It was half a normal harvest."

"We harvested from the 24th September. We grow grass between the rows, so the roots are going deep."

"For the whites we used a normal programme to press them. The skin was a little more difficult to press, so we just took a longer time. We had both bigger and smaller fruit, from the poor flowering with millerandage. The natural decanting – debourbage - was longer, two days rather than one. We kept 2 litres of lees to put in each barrel; so as usual. Bâtonage was just during the alcoholic fermentation, but the fermentation was very long this year and the MLF probably started before it had finished. The acidity was a little higher...a little more malic than the usual percentage, but the MLF had finished by end of February as we control the temperature at 15 degrees. The new oak is the same. 50% for Santenay and premier cru and 30% for Chassagne."

"For the 2012 whites we can taste good acidity. This quite important. Also there is ripe fruit at the beginning of the mouth, quite exotic fruit and long."

"It is a little like 2006 for me for acidity and fruit."

"For the reds, a ripe, ripe vintage. You feel more black fruit than red for flavour and you have quite present tannins, so you can keep it a long time. The tannins are sweet, but very present. You feel the length and the persistence in the mouth."

## White

### Santenay, Combe-Dessus

Village lieu-dit at a higher altitude and very white soil. Roger prefers Chardonnay on the white soil. Fresh and lemony line. Good acidity and ripe citrus fruit. Sweet fruit on the finish. Good energy and minerality at the end. Mid September Bottling. Good+. From late 2014

### Santenay-Beauregard

This premier cru has ripe, peachy fruit; quite rounded and generous. Richer middle palate, lovely cut of acidity under the fruit. Fresh on the finish with cool grip. Very good+. From 2015

### Chassagne-Montrachet, Morgeot Clos Pitois

Rich aroma with some spice and peachy notes. Sweet citrus strike but with more exotic fruit mid palate. Fuller bodied, rich in the middle and it has some darker, mineral grip on the. Particularly good. This has good energy. Score 17.25. From 2015

### \*Puligny-Montrachet, Champs Gain

Tiny quantity. This is sweet and lemony and pure. A straight vibrant palate with a concentrated sweet lime and salty mineral finish. Long line on the finish. Score 17.75. from 2015

### **Meusault, Les Santenots**

Roger bought this vineyard already planted in half red and half white. This is rich and rounded and full. Very generous. Sweet fruit, a broad, sunny quite open palate, which tightens on the finish and, surprisingly, has a touch of mineral at the end. It's the polar opposite of the Puligny which is racy and high toned and pure. It's a curiosity, Meursault Santenots and it is a terroir better suited to pinot.

### **Criots-Batard-Montrachet**

Good firm and tight attack. Deep middle palate. It is straight, intense, lovely minerality and acidity come up under the citrus fruit and power home on the finish. A decisive and persistent wine. Good vigour on the end of the palate. Score 19. From 2018

## **Red wines**

A good flight of reds with a spicy and fresh bite on the finish from the percentage of whole bunch.

"With the whole bunch we keep it separately, as there is not the same synergy. We ferment it separately...for the destemmed bunches we ferment at 30 degrees followed by 3 days at 40 degrees. For the whole bunch we stay at 18 degrees and make pigeage every other day." Roger's daughter makes the red wines. "At the beginning however the fermentation starts slowly and generally with the whole bunch we get a little sugar left after the pressing, so then we continue the fermentation in the cask."

### **Maranges, La Fussières**

(Premier cru Maranges) Good exposure; a little more South west facing than Santenay."

Sweet fruit on the attack; plenty of robust tannins, very juicy, somewhat stalky note; and a fresh finish. It's an honest wine. Good. From 2015

Now we know that we do not want to extract too much tannin with the Maranges. We just want the fruit. We use less pigeage, just one remontage each day that's all and we use just 25% whole bunch," comments Roger.

### **Santenay, Les Charmes**

Village lieu-dit. This is aromatic. Raspberry notes on the nose and red summer fruit on the palate; sweet and juicy. Light-bodied and crisp. While not especially intense it is a lighter style is charming. I much prefer this to the Maranges. Good++. From 2015/16

### **\*Santenay, La Comme**

Compact fruit, good density and quite firm tannins. Dark note with a touch of liquorish and fennel and a spicy bite on the finish. Very good+. From 2016

### **Santenay-Beauregard**

Rich and rather dark first impression. Quite full-bodied and dense. This is riper than La Comme. It has darker, firmer textured tannins and a more bullish profile. The finish is fresh. I prefer the pretty La Comme, although this is a more structured wine. Very good+. From 2016/7

### **\*Santenay. Les Gravières**

Quite high toned. A big step up in quality from the previous wines. Somewhat elegant and silky textured. A lovely balance of ripe sweet fruit and firm but smooth tannins and a fresh spicy bite on the finish. It has a flowing energy....Particularly good. From 2016

### **Chassagne-Montrachet, Clos Pitois**

"It is a good place; very healthy," says Roger. "It sees the sun from the start of the day to the end." A smoothly textured Chassagne with decent depth of fruit and plenty of generous, soft tannins. Fullish bodied with soft acidity and just a little minerality and spicy lift. A broader, more generous palate, but I prefer Les Gravieres for its more elegant profile. Particularly good. From 2016

"Every year this has very elegant tannins. The tannins are so sweet you can even have it with fish," remarks Roger.

### **\*Pommard, Les Cras**

Village lieu-dit. Quite a lifted spicy aroma. High toned. Lovely ripeness on the attack. It is a rather inviting village Pommard. Just a hint of a floral note. Sweet tannins, firm, but very ripe and there is a cool mineral bite to the end of the palate. Attractive bright finish. Good++ From 2015

### **Volnay-Santenots**

100% whole bunch. Supple and seductive onto the palate. Smooth, well ripened tannins. It is elegant and juicy and full. A juicy, open and forward Santenots with a little the spice and lift at the end of the palate, which comes from the whole bunches. Particularly good to fine. From 2017

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