

Domaine Roger/Joseph Belland (Santenay)

2011	Chassagne-Montrachet "Clos Pitois" 1er	white	90
2011	Criots-Bâtard-Montrachet Grand Cru	white	93
2011	➔ Meursault "Santenots" 1er	white	92
2011	➔ Puligny-Montrachet "Champs Gain" 1er	white	91
2011	Santenay "Beauregard" 1er	white	88
2011	Santenay "Comme Dessus"	white	88

Roger Belland unequivocally told me that 2011 "produced very serious whites that are superior to the reds. We began picking on the 5th of September and brought in exceptionally clean fruit, in fact there was almost no sorting required. The potential alcohols averaged right around 13% and there were no issues with either fermentation. I particularly like the minerality of the '11s and it's a vintage that should be accessible young yet age well too is the consumer so desires." I agree with Belland's take on his 2011 whites as they are really very good. In my view the relative standout performer is the Meursault "Santenots", which is excellent and worth your attention.

Distributors : <http://www.domaine-belland-roger.fr/english/recherche.php>

2011 Santenay "Comme Dessus": An expressive and mildly exotic nose of both white and yellow orchard fruit also exhibits hints of dried apricot and mango. There is a full-bodied, even lush mouth feel to the concentrated and extract-rich flavors that possess reasonably good verve and complexity on the balanced finish. This is so forward that it should drink well almost immediately. 88/2014+

2011 Santenay "Beauregard": There is a discreet if not invisible application of wood to the slightly riper but otherwise similar nose. There is the same fine mid-palate density to the middle weight flavors where a light minerality adds a sense of lift to the palate coating finish. This opulent effort finishes both clean and dry and should also drink well young. 88/2015+

2011 Chassagne-Montrachet "Clos Pitois": This is a bit fresher than either of the two *cuvées* from Santenay with its attractively layered nose of orange peel, apricot, resin and white flower aromas. There is fine volume to the seductively textured, round and utterly delicious flavors that display good energy and solid complexity on the balanced and impressively persistent finish. This is perhaps a bit less elegant than usual, but it is already showing very fine depth. 90/2016+

2011 Puligny-Montrachet "Champs Gain": This is more floral still with lovely green tea, citrus and white pear scents. There is again a lavish mouth feel to the mineral-inflected, complex and saline-infused flavors that tighten up substantially on the cool, restrained and markedly dry finish. This isn't quite as persistent as the Clos Pitois but it's much finer. 91/2016+

2011 Meursault "Santenots": (from a .25 ha parcel of 50+ year old vines). A background hint of *pain grillé* sets off a ripe, very fresh and well-layered nose of hazelnut, pear, spice and wisps of white peach scents. There is outstanding richness and mid-palate concentration to the very attractively textured medium weight flavors that brim with dry extract on the beautifully complex and energetic finish. I very much like the intensity as well as the sense of underlying tension such that this is already a pleasure to drink yet clearly has plenty of upside development potential. 92/2017+

2011 Criots-Bâtard-Montrachet: (from a .62 ha parcel of 25 to 40 year old vines). This is completely different than any of the foregoing wines with its distinctly exotic and very ripe aromas of primarily dried yellow orchard fruit scents that are given a touch of elegance by the presence of white flower and spice hints. There is an opulent, indeed almost viscous mouth feel to the broad-shouldered flavors that possess first-rate complexity on the balanced and powerfully long finish. This is a big wine yet there is absolutely no sense of heaviness or undue weight; in fact this is really quite fine. Moreover this will be approachable young yet still be capable of rewarding 6 to 8 years of cellar time. 93/2018+