

Domaine Roger/Joseph Belland (Santenay)

2012	➔ Chassagne-Montrachet "Clos Pitois" 1er	red	90
2012	Les Maranges "La Fussière" 1er	red	87
2012	Pommard "Les Cras"	red	88
2012	Santenay "Beauregard" 1er	red	89
2012	Santenay "Les Charmes"	red	87
2012	Santenay "La Comme" 1er	red	88
2012	Santenay "Les Gravières" 1er	red	89
2012	Volnay "Santenots" 1er	red	88?

Roger Belland told me that 2012 was "easier to manage in Santenay than in Chassagne, Pommard and Volnay as we didn't have the hail damage to contend with. But the poor flowering conditions were everywhere so even without the hail losses, yields were not generous even in Santenay. We began picking on the 20th of September and the general condition of the crop was near perfect from a cleanliness standpoint. As such there was virtually no sorting required beyond the usual for the odd stick, leaf or insect. We did our normal vinification as there was no reason not to. The fruit was ripe and clean with good sugars and phenolic maturities. One minor change was to reduce slightly the amount of whole clusters from around 30% to 15% but otherwise, we changed nothing." Belland noted that the bottling was done in September 2013.

2012 Les Maranges "La Fussière": A ripe and expressive nose offers up notes of both red and dark currant along with plenty of earth character. There is good volume and punch to the mildly rustic middle weight flavors that are delicious and easy to like if not particularly complex. 87/2016+

2012 Santenay "Les Charmes": Here the nose exhibits a similar fruit profile though the earth character is even more pronounced. There is good richness to the very round, suave and seductively textured middle weight flavors that possess a bit more structure on the mildly austere finish that delivers about the same complexity. 87/2017+

2012 Santenay "La Comme": A more elegant mélange of red raspberry, floral hints and again plenty of earth character leads to clean, cool and restrained middle weight flavor that possess a refreshing salinity on the balanced and moderately firm finish. 88/2018+

2012 Santenay "Beauregard": This is aromatically more complex if perhaps not quite as elegant with a well-layered mix of plum, cassis, earth and pepper scents. There is good volume and mid-palate concentration to the delicious, round and very suave medium weight flavors that possess fine depth and length. This isn't particularly refined but I like the delivery anyway. 89/2019+

2012 Santenay "Les Gravières": A pure, ripe and agreeably fresh nose features aromas of violet, plum, red currant and soft earth nuances. There is a hint of minerality on the energetic and detailed middle weight flavors that possess fine volume and solid mid-palate concentration before terminating in a harmonious and lingering finish that is slightly less structured. A qualitative choice. 89/2018+

2012 Chassagne-Montrachet "Clos Pitois": (a huge 3 ha *monopole* of the Domaine, planted 50% each to pinot and chardonnay; the pinot vines are approximately 60+ years of age). An expressive nose of essence of red raspberry liqueur, spice, floral and a touch of wood introduces cool and pure medium weight flavors that arguably possess the most attractive mouth feel in the range. There is good volume to the supple, refined and lingering finish. Note that this should drink well young but offer 5 or so years of development potential as well if desired. 90/2017+

2012 Pommard "Les Cras": This is also ripe yet distinctly cool with its aromas of essence of red and black cherry with a hint of the *sauvage*. There is good energy to the beautifully well-detailed and mineral-inflected medium-bodied flavors that possess good volume and punch before culminating in a moderately austere but not really rustic finish that offers moderately good depth and persistence. 88/2019+

2012 Volnay "Santenots": (this is typically vinified with 100% whole clusters but in 2012 none were used). A fresh and overtly spicy nose of black pinot fruit, plum and cassis precedes seductively textured, suave and velvety flavors that possess good concentration. There is a touch of astringency that is mildly drying and it's not clear that it will round out and hence the question mark. 88?/2018+