

Domaine Roger/Joseph Belland (Santenay)

2012	Chassagne-Montrachet "Clos Pitois" 1er	white	89
2012	Criots-Bâtard-Montrachet Grand Cru	white	91
2012	Meursault "Santenots" 1er	white	88
2012	Puligny-Montrachet "Champs Gain" 1er	white	89
2012	Santenay "Beauregard" 1er	white	88
2012	Santenay "Comme Dessus"	white	87

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. The fruit was ripe and clean with good sugars and phenolic maturities." Belland noted that the bottling was done in September 2013 with Diam corks used for all wines. By coincidence I had an opportunity to try the 2009 Criots-Bâtard in April and it was really very good; see the database for an updated review.

2012 Santenay "Comme Dessus": A markedly floral-infused nose enjoys added breadth in the form of citrus and ever-so-mildly exotic yellow orchard fruit scents. There is lovely freshness and verve to the lightly mineral-inflected middle weight flavors that possess fine persistence if only average depth. This should drink well almost immediately. 87/2015+

2012 Santenay "Beauregard": A discreet hint of wood sets off an expressive nose that features notes of resin, pear, apple and nectarine. The medium-bodied flavors possess a slightly finer mouth feel with a bit more delineation as well on the moderately tension-filled finish that is no more complex but I prefer the delivery of the Beauregard. 88/2016+

2012 Chassagne-Montrachet "Clos Pitois": A notably ripe and moderately exotic nose offers up notes of dried peach and apricot along with more typical aromas of pear, resin and subtle earth nuances. There is an agreeably textured mouth feel to the vibrant and intense medium-bodied flavors that possess better size, weight and overall depth on the saline and relatively dry finish that avoids being austere. 89/2016+

2012 Puligny-Montrachet "Champs Gain": There is enough reduction present to advise you to decant this if you're tempted to try a bottle young. By contrast there is good freshness and vibrancy to the lightly mineral-inflected middle weight flavors that possess good persistence if not quite the complexity that I'm used to seeing from this wine. To be sure it's certainly pretty and should add depth in time but I'm not certain that it will be at its usual level. 89/2017+

2012 Meursault "Santenots": (from a .25 ha parcel of 50+ year old vines). There is enough reduction present to push what appears to be ripe fruit to the background and as such I again would advise decanting this if you're going to try a bottle soon. The middle weight flavors display fine volume and mid-palate concentration along with plenty of palate coating dry extract on the suave and clean finish where a touch of wood surfaces. This is very ripe and I would be inclined to enjoy it for its fruit rather than age it for more than a few years. 88/2016+

2012 Criots-Bâtard-Montrachet: (from a .62 ha parcel of 25 to 40 year old vines). There is enough wood to notice but not so much as to really detract from the elegance of the notably ripe and exotic aromas of various dried yellow fruit and mandarin scents. As is often the case with the Belland Criots the 2012 version is a big and powerful wine with plenty of muscle and while there is presently a hint of austerity to the lengthy finish I doubt that it will persist for very long. 91/2017+