

Domaine Roger/Joseph Belland (Santenay)

2014	Chassagne-Montrachet "Clos Pitois" 1er	white	90
2014	Criots-Bâtard-Montrachet Grand Cru	white	92
2014	Meursault "Santenots" 1er	white	89
2014	Puligny-Montrachet "Champs Gain" 1er	white	90
2014	Santenay "Beauregard" 1er	white	88
2014	Santenay "Comme Dessus"	white	87

Roger Belland told me that 2014 "gave us very ripe wines that are fruity, supple and balanced as the reds have mature tannins and the whites have good acidity but not too much. They should both be approachable young but there is no reason that they shouldn't age well over the medium-term. Overall we were very agreeably surprised by how clean the fruit was as it required almost no sorting other than our parcel of Santenots that was hit by hail. Otherwise there was no rot and we weren't troubled by the Suzukii flies. Potential alcohols were good to very good but not really high at around 12.5% in pinot and between 12.5 and 13% in white. For the vinification of the reds we used a small amount of whole clusters which is to say 15 to 20%. I think the wines will be very popular as they are already delicious yet with age they will develop even more complexity." Belland noted that the bottling was done in October 2015.

2014 Santenay "Comme Dessus": A perfumed and ever-so-mildly exotic nose consists primarily of notably ripe pear, white peach and pineapple nuances. There is excellent richness to the very round and quite generously proportioned middle weight flavors that possess a seductive texture on the sappy finish. This is pretty in its fashion though it lacks a bit of vibrancy for my taste and as such I would be inclined to enjoy it young as it risks becoming ponderous with age. 87/2017+

2014 Santenay "Beauregard": This is at once fresher and more elegant with its more complex array of white orchard fruit and soft floral scents. There is better underlying tension to the still markedly rich, round and suave medium-bodied flavors that exhibit a hint of bitter lemon on the clean, dry and reasonably persistent finale. 88/2018+

2014 Chassagne-Montrachet "Clos Pitois": Here the expressive nose offers yet another small step up in aromatic elegance with its layered combination of floral, pear, apple and petrol scents that are trimmed in a deft application of wood. There is once again excellent richness and volume to the round and full-bodied flavors that possess markedly better depth and length on the solidly well-balanced finish. Note that this is sufficiently accessible that it could be enjoyed on the younger side. 90/2019+

2014 Puligny-Montrachet "Champs Gain": There is a discreet hint of mineral reduction to the citrus and floral suffused aromas that precede the rich, round and succulent medium-bodied flavors that exude a subtle minerality on the sappy, clean, dry and focused finale. This is also already quite forward and could easily be enjoyed young if that's your preference. 90/2019+

2014 Meursault "Santenots": (from a .25 ha parcel of 50+ year old vines). There is a honeyed character to the acacia blossom, pear and white peach aromas that can also be found on the overtly opulent and strikingly rich flavors that just avoid a sense of heaviness thanks to the citrus-infused acid spine that keeps a reasonable sense of focus. This too should drink well young and I would recommend that you consider doing so as I doubt that this will reward more than a few years of bottle age. 89/2018+

2014 Criots-Bâtard-Montrachet: (from a .62 ha parcel of 25 to 40+ year old vines). As is almost always the case, this is easily the finest wine in the Belland cellar with its moderately oaked and slightly exotic nose of pear, apple, exotic tea and white peach aromas. Once again there is outstanding richness, volume and mid-palate concentration to the powerful middle weight plus flavors that coat the palate with extract on the lingering finale where once again there is a trace of bitter lemon present. This could stand to add some additional depth but the underlying material appears up to the task. 92/2020+