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In This Issue – 199 Producers and 1,438 Wines Reviewed

Domaine Roger/Joseph Belland (Santenay)

2018	Chassagne-Montrachet "Clos Pitois" 1er	white	90
2018	Criots-Bâtard-Montrachet Grand Cru	white	92
2018	➔ Meursault "Santenots" 1er	white	91
2018	➔ Puligny-Montrachet "Les Champs Gain" 1er	white	91
2018	Santenay "Beauregard" 1er	white	89
2018	Santenay "Comme Dessus"	white	88

Roger Belland told me that 2018 is a "very ripe yet copious vintage the above average yields actually helped to preserve freshness and acidity. We began picking on the 3rd of September and averaged around 55 hl/ha in white and about 42 hl/ha in red with very good alcoholic strength at between 13 and 14%. We used around 50% whole clusters in the vinifications for most of the reds [80% was used for the Santenots.] but used a very light touch as there were only a total of 4 punch downs. In the same vein, we did almost no lees stirring for the whites. As to the wines now, it's clear that they are excellent and with age could even potentially be great." Belland noted that the 2018 whites were bottled in August 2019. (DFWA – Direct Fine Wine Access, www.directfinewineaccess.com, Ansonia Wines, www.ansoniaiwines.com, Total Wine, www.totalwine.com, and Old World Wine, Houston TX; Vinohrad Wine, Majestic Wine, www.majestic.co.uk and Jürgen Kaiser, all UK - Note that the exact same wines are sold under the Joseph Belland label).

2018 Santenay "Comme Dessus": An overtly citrus-infused nose reflects notes of grapefruit, tangerine peel and a hint of the exotic. The rich and relatively full-bodied flavors possess a caressing texture while offering good salinity on the mildly sweet, clean and refreshing finish. 88/2022+

2018 Santenay "Beauregard": A slightly fresher nose combines cooler notes of both white and yellow orchard fruit that also reflect a hint of the exotic. The sleek and nicely detailed medium weight flavors possess a beguiling succulence, all wrapped in a bitter lemon-inflected finale that offers a bit more overall depth and persistence. 89/2023+

2018 Chassagne-Montrachet "Clos Pitois": There is a hint of matchstick character to the decidedly ripe but not really exotic white orchard fruit aromas that lead to succulent and round yet nicely focused middle weight plus flavors that offer fine punch on the moderately firm finish where a touch of citrus zest adds lift. This should drink reasonably well young while repaying short to perhaps mid-term cellaring. 90/2024+

2018 Puligny-Montrachet "Les Champs Gain": Here too there is a whiff of matchstick character to the exotic and slightly phenolic nose (think olive oil scents) that precedes the rich and nicely vibrant medium-bodied flavors that possess excellent volume, all wrapped in a lightly stony finale that builds in intensity. This needs to develop more depth but should be able to gradually do that over a few years' time. 91/2024+

2018 Meursault "Santenots": (from a .25 ha parcel of 50+ year old vines in Les Plures). A very Meursault nose features notes of roasted nuts, acacia blossom and various white-fleshed fruit. The rich and very generously proportioned medium weight flavors are at once caressing yet powerful while exhibiting fine length on the palate soaking finish. This isn't especially refined but it is certainly delicious. 91/2024+

2018 Criots-Bâtard-Montrachet: (from a .62 ha parcel of 25 to 40+ year old vines). Once again there is a suggestion of the exotic to the notably ripe aromas of peach, apricot, pear and mango that are trimmed in just enough wood to notice. The broad-shouldered flavors are rich to the point of being almost oily while the powerful finish delivering fine length. Like the Santenots, this is no ballerina but there is much to like plus it should age well over the next decade. 92/2026+