

Domaine Roger/Joseph Belland (Santenay)

2021	» Chassagne-Montrachet “Clos Pitois” 1er	white	92
2021	Criots-Bâtard-Montrachet Grand Cru	white	94
2021	» Meursault “Santenots” 1er	white	91
2021	» Puligny-Montrachet “Les Champs Gain” 1er	white	92
2021	» Santenay “Beauregard” 1er	white	91
2021	Santenay “Comme Dessus”	white	88

Roger Belland commented that 2021 gave us a “decidedly strange growing season and particularly so here in Santenay. We suffered from the frost like everyone but we also had quite a bit more rain than the surrounding communes, which complicated dealing with the relatively intense disease pressure. We often pick late and I chose to pick very late in 2021, which means we didn’t start until the 27th of September. Despite having started later than most domaines, we didn’t really suffer from late season botrytis as the fruit was relatively clean with very good potential alcohols that varied between 12 and 13%. Yields though were another story as we were off fully two-thirds overall and even worse in white. For example, we realized only 8 hl/ha in Champs Gain! We did a moderately light vinification using only modest amounts of whole clusters during a cuvaision of about three weeks. As to the style of the wines, the reds remind me somewhat of the 2011s while the whites are like better 2013s or 2017s.

2021 Santenay “Comme Dessus”: Pretty and airy aromas include those of citrus confit, petrol and a mix of apple and pear nuances. There is both good volume and density to the opulent yet energetic middleweight flavors that culminate in a clean, dry and sneaky long finish where a touch of rusticity slowly emerges. 88/2025+

2021 Santenay “Beauregard”: A slightly cooler nose speaks of green apple, lemon zest and a floral top note. There is excellent precision and very good density to the more obviously mineral-suffused flavors that display even better length on the youthfully austere and lemony finale. Worth checking out. 91/2027+

2021 Chassagne-Montrachet “Clos Pitois”: A beautifully layered nose offers up its combination of white orchard, fruit, resin, petrol and ripe citrus. There is impressive concentration to the caressing and generously proportioned but powerful medium-bodied flavors that coat the palate with sappy dry extract on the balanced finale. This could use better depth, but more should develop if it’s given a few years of keeping. 92/2028+

2021 Puligny-Montrachet “Les Champs Gain”: (from a parcel near Dents de Chien in St. Aubin). Cooler and more elegant aromas are comprised by notes of acacia blossom, mineral reduction, petrol and a whiff of white peach. The rich, concentrated and unusually powerful medium weight plus flavors also brim with sappy dry extract and notably more minerality, all wrapped in a seductive yet quite punchy finish where the supporting acidity reflects a touch of citrus. This too could use a bit more depth but more should almost certainly develop. 92/2028+

2021 Meursault “Santenots”: (from a .25 ha parcel of 50+ year old vines in Les Plures). Here too the airy nose is really quite pretty with its mix of green apple, acacia blossom and various white fleshed fruit aromas. There is again excellent concentration to the powerful and very rich middleweight flavors that are less refined and mineral driven but deliver excellent depth and persistence on the bone-dry but not really austere finale. At least some patience advised. 91/2028+

2021 Criots-Bâtard-Montrachet: (from a .62 ha parcel of 25 to 40+ year old vines). A vague suggestion of the exotic can be found on the spicy and markedly floral-suffused nose of orange zest, white peach and apricot. The big-bodied flavors are rich to the point of opulence while displaying impressive power on the serious, youthfully austere, compact and linear finish. This is packed with development potential and a wine that should age gracefully for years. 94/2031+