

Domaine Roger/Joseph Belland (Santenay)

2019	➔ Chassagne-Montrachet "Clos Pitois" 1er	white	91
2019	Criots-Bâtard-Montrachet Grand Cru	white	93
2019	➔ Meursault "Santenots" 1er	white	91
2019	Puligny-Montrachet "Les Champs Gain" 1er	white	90
2019	Santenay "Beauregard" 1er	white	89
2019	Santenay "Comme Dessus"	white	88

Roger Belland related that 2019 is a "surprisingly fine vintage given the relatively high summer heat. Despite this, our vines didn't really suffer much in the way of hydric stress. We picked from the 16th of September and brought in clean and ripe fruit that gave us potential alcohols that ranged from 13.5 to 14%. Yields were definitely lower than in 2018 as they were around 42 hl/ha in white and approximately 38 hl/ha in red versus an average of around 55 hl/ha in white and about 42 hl/ha in red in 2018. I like the style of the wines a lot because even though they're clearly ripe, they remain quite fresh and with fine terroir transparency." Belland noted that the 2019 whites were bottled in August 2020. (DFWA – Direct Fine Wine Access, www.directfinewineaccess.com, Ansonia Wines, www.ansonianwines.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).

2019 Santenay "Comme Dessus": Overtly ripe aromas include those of citrus confit, poached apple and a floral wisp. The very round, even suave, flavors possess a caressing mouthfeel while exhibiting good length on the refreshing bitter lemon-infused finish. This acceptably concentrated effort should drink well on the younger side. 88/2023+

2019 Santenay "Beauregard": An equally ripe yet slightly fresher nose also reflects notes of citrus confit along with spiced white orchard fruit scents. There is a bit more vibrancy to the more obviously mineral-driven flavors that possess better definition on the clean and nicely dry finish that is shaped by a firmer acid spine. 89/2025+

2019 Chassagne-Montrachet "Clos Pitois": A more floral-suffused nose reflects notes of white peach, passion fruit and a whiff of petrol. There is excellent volume to the dense and solidly powerful flavors that exhibit very good length on the bitter lemon-inflected finale. This is worth checking out. 91/2026+

2019 Puligny-Montrachet "Les Champs Gain": (from a parcel near Dents de Chien in St. Aubin). An interesting nose of decidedly ripe citrus tart, poached pear and discreet spice nuances. There is again fine volume to the nicely detailed medium-bodied flavors that possesses good underlying tension, all wrapped in a lingering and lemony finish that isn't quite as complex. 90/2026+

2019 Meursault "Santenots": (from a .25 ha parcel of 50+ year old vines in Les Plures). This too is ripe yet decidedly cooler with its blend of lemon-lime, pear, Granny Smith apples and discreet wood nuances. The rich and generously proportioned middle weight plus flavors possess better depth and persistence on the nicely balanced finale. This youthfully austere effort should easily reward 6 to 8 years of cellaring. 91/2026+

2019 Criots-Bâtard-Montrachet: (from a .62 ha parcel of 25 to 40+ year old vines). Hints of oak and exotic fruit can be found on the white and yellow orchard fruit aromas that include those of peach and apricot along with a suggestion of viognier. There is excellent richness and volume to the relatively full-bodied flavors that terminate in a compact, powerful and serious finish that is a bit finer than it usually is. This too should reward mid-term keeping. 93/2027+