



# BELLENOS

BURGUNDY FROM THE HEART AND L

## Cuvée Blanc



### INTRODUCING: BELLENOS

Named for the ancient Celtic god of the sun, Belenos (pronounced buh-len-os) wines are the ideal introduction to Burgundy. Bright, charming, affordably priced and ready to drink, they are the delicious “yes” that answers the eternal question: “Can’t we drink Burgundy every day?”

The Belenos wines are grown on the sunny slopes of the Coteaux Bourguignons (“Hillsides of Burgundy”) appellation. This new appellation was created to showcase the classic taste of the entire Burgundy region, from the Côte d’Or in the north to Beaujolais in the south. Produced by Nicolas Potel at his négociant company, Maison Roche de Bellene, the Belenos cuvées are the graceful result of Burgundy’s cool yet sunny climate, noble terroir, and traditional grape varieties — all in the hands of heartfelt winemaking.

### BELLENOS CUVÉE BLANC

The Cuvée Blanc is pure Chardonnay from selected parcels in the Beaujolais area of southern Burgundy. Produced in the traditional style, with eight months of barrel aging on the fine lees (no new oak), it is a deliciously juicy, rounded white wine, with a silky texture and surprising depth.

### TECHNICAL INFO

**Grape Varieties:** Chardonnay and Aligoté

**Vineyard Sources:** Southern Beaujolais

**Soil type:** Limestone

**Vineward Management:** Lutte raisonnée (sustainable)

**Vinification:** Fermentation in stainless steel; Maturation in used oak casks

**Alcohol:** 12.5%