



BELLENOS

BURGUNDY FROM THE HEART AND  SOL

Cuvée Rouge

INTRODUCING: BELLENOS

Named for the ancient Celtic god of the sun, Bellenos (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 Bellenos 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 Bellenos 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 ROUGE

The Bellenos Cuvée Rouge is primarily from the Beaujolais area in the south of Burgundy, where fruity, mineral-inflected Gamay Noir is grown on granite soils. It is blended with finely structured Pinot Noir from the Côte d’Or in northern Burgundy. The result is a fresh, fruit-forward “Vin de Plaisir” — a deliciously expressive wine for everyday enjoyment.

TECHNICAL INFO

Grape Varieties: Gamay Noir and Pinot Noir

Vineyard Sources: Beaujolais (Gamay Noir) Côte d’Or (Pinot Noir)

Soil types: Granite in Beaujolais; Clay and limestone in the Côte d’Or

Vinification: Whole-cluster maceration and pressing for the Gamay; brief cold soak and de-stemming for the Pinot Noir; traditional fermentation in open-top vats

Elevage: Five months in 500-liter barrels (no new oak)

Alcohol: 12.5%

FROM THE PRESS

[87] Wine Enthusiast

“A blend of Gamay and Pinot Noir, this wine has qualities from both grapes. It has the bright cherry flavors of the Gamay and the rich, red-berry fruits of the Pinot Noir. They are finely integrated into this soft ripe wine that is ready to drink.” *November 2016*

