



## Domaine de la Belouse

### PASSION

The Domaine de la Belouse estate was settled in 1970 with just one hectare parcel around La Roche Vineuse and Saint-Véran (South Burgundy). Since then, the vineyard has progressively grown to the current 38 hectares.

### INTEGRITY

In 1999, the winery was built with new temperature-controlled oak barrels and stainless steel vats. Two pneumatic presses and a bottling line have completed the fittings. In 2008, a new wine cellar and an oak barrel cellar were created to increase the overall storage capacity.

### FAMILY

Owned for generations by the Chêne Family, Domaine de la Belouse Estate is located in the heart of the Mâconnais district, between the Mâcon and Cluny in the village of Berzé la Ville, on the edge of the La Roche Vineuse and Milly Lamartine terroirs in southern Burgundy. Today, Cedric Chêne is the lead winemaker and owner.

### CURIOSITY

The estate was settled in 1970 with just one hectare parcel of wine and has progressively grown to the current 40 hectares. Vine plants come from their own nursery. This estate offers a Bourgogne Chardonnay and Bourgogne Pinot Noir which evoke the classic characteristics of southern Burgundy. All grapes are harvested at maximum maturity.

### TERROIR

The vineyard is planted on gravel and clay- limestone soils with excellent sun exposure. They are pruned in order to reduce the production of fruits. Average age of the vines: 35-40. They take particular care of the vines, with sound and sustainable practices including ploughing, non-residual weeding, and limited treatments (reduced doses, effective equipment).



# DOMAINE DE LA BELOUSE

## Bourgogne Blanc Chardonnay

### DID YOU KNOW?

Since 2002, the CIVB (Inter professional Committee of Bourgogne wine) started to require that “Vin de Bourgogne” appear on labels of wine from the region, regardless of the level of the appellation.

Those wines with “Grand Vins de Bourgogne” on the village indicate Villages, Premier Cru and Grand Cru appellations.

**GRAPE VARIETAL //**  
100% Chardonnay

**WINEMAKING //**  
*Vines are planted on gravel and clay-limestone soils with stones with ideal sun exposure. Yields are kept low to enhance concentration. Average age of the vines is 35-40 years. A slow, cool temperature vinification takes place in order to preserve fruit flavors and aromas. Fermentation is in stainless steel tanks with controlled temperature. The wine is aged for six months on the lees in stainless-steel tanks.*

**STYLE //**  
*Pale bright gold in color. Rich, fruity, fresh and elegant. The mineral palate is complemented by notes of lemon.*



**APPELLATION //**

### **Bourgogne Blanc AOC**

*Bourgogne Blanc is the still white wine produced under the regional Bourgogne appellation, in the Burgundy region of France. Created in 1937, the Bourgogne Appellation covers those Burgundy wines produced in areas not covered by more location-specific appellations. Bourgogne Blanc wine can be made from grapes grown in any one (or more) of 300 communes.*

**ABOUT THE WINERY //**

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# DOMAINE DE LA BELOUSE

## Bourgogne Rouge Pinot Noir

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**GRAPE VARIETAL //**  
100% Pinot Noir

**WINEMAKING //**  
*Vines are planted on gravel and clay-limestone soils with stones with ideal sun exposure. Yields are kept low to enhance concentration. A cold maceration is followed by a cool, slow fermentation. Malolactic fermentation in stainless-steel tanks is followed by hot pressing. The wine is aged for six months on the lees in stainless-steel tanks.*

**STYLE //**  
*Ruby red in color, there are hints of red and black fruit aromas on the nose, with a supple, silky palate.*



**APPELLATION //**

**Bourgogne Rouge AOC**

*Bourgogne is the regional, catch-all appellation title for the Burgundy wine region. Each Bourgogne appellation follows the color of the wine (blanc, rouge or rosé).*

*Bourgogne Rouge is produced almost exclusively from Pinot Noir.*

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