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TASTING ARTICLES

BURGUNDY

CÔTE CHALONNAISE

## Côte Chalonnaise – tasting notes

### Dom Belleville, Rully

As you can see from the image below, this is far from the prettiest domaine in the Côte Chalonnaise, but it's almost certainly the best-funded. Like Champagne [Leclerc-Briant](#), the Hotel Royal Champagne, the Clos de Commaraine in Pommard and associated luxury hotel and the [Parcelles de Saulx](#) project, this domaine is owned by an American couple, Denise Dupré and Mark Nunelly based in Boston.

I got quite a shock on walking in to the winery to come across Paul, son of Olivier Krug of the famous Champagne house. He has been working with Chilean soil scientist Pedro Parra and has been hired to make the wine for Clos de la Commaraine. A cellar is being built in Pommard but for the 2021 vintage his base was Dom Belleville.

The winery was originally designed for the previous Swiss owners for the production of Crémant de Bourgogne but has been refashioned by Belleville's technical director for making top-quality still wine. All grapes are hand-picked and are destemmed and about 20–25% of the oak used for reds is new.

Jean-Luc Vitoux, who looks after the group's Burgundian properties, told me that demand for their whites, especially Rully Blanc, has recently increased by 60%. They produce 22 single-vineyard cuvées in all. Careful cellar management is presumably needed.

Wines have been imported into the UK by Vindependents.

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**Dom Belleville, En Villerange 2019 Mercurey** **16**

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*East-facing site next to Faiveley.*

Pale gold. Richly exuberant nose. Almost fat! Good acid and a little bit of oak evident. But it's so lively on the palate that in the end it tastes as though it's almost dancing. 14%

Drink 2022 – 2025

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**Dom Belleville, La Fosse Premier Cru 2019 Rully** **16**

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*Deep soils.*

Floral nose. Juicy, lively, not very savoury. But there is some lime flavour and lots of structure. Should last quite well.

Drink 2021 – 2026

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**Dom Belleville, La Chaponnière 2019 Rully** **16**

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Very lively and fresh on the nose. Masses of cranberry fruit. Pretty with very good balance. Kick of tannin on the end.

Drink 2021 – 2024

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**Dom Belleville, Les Perrières 2019 Mercurey** **16+**

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Transparent crimson. Grainy nose and grainy finish (more like a typical Côte Chalonnaise than the Rully Chaponnière). There's a bit of oak in evidence and the wine is extremely sweet and less refreshing than the red Rullys.

Drink 2022 – 2025

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**Dom Belleville, La Chaponnière 2020 Rully** **16**

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*Organic – which has increased acidity apparently.*

Cask sample. Full of frank, very ripe fruit. Very smooth indeed with little tannin in evidence.

Drink 2022 – 2025