

Domaine Belleville

Tastings in the Côte Chalonnaise

This small selection of the Domaine Belleville range was tasted in Meursault at the headquarters of the Parcellaire de Saulx operation, with Belleville winemaker Charles Nebout in attendance. From 2023 the domaine will gain a range of Monthelie vineyards.

Picking started on 29th August, with degrees between 12.8 and 13.5%. Yields for the whites averaged around 50 hl/ha, a more even production than the reds. All the whites were sorted and then crushed before pressing, which gives clearer juice as well as a fractional skin contact. The whites receive 25% new oak, trials of 350 and 500 litre barrels. They were racked to tank in mid-July but will not be bottled until March 2024. The reds needed sorting to remove variable ripeness, were destemmed, given a cool pre-maceration, and there was some punching down as the colours did not immediately come out. They were still in barrel (one third new wood) but about to be racked when I tasted.



White

2022, Mercurey Les Villeranges, Domaine Belleville ★★★★★ 87-89

Yellow in colour, with an oaky nose that then subsides to give a clean fruit with a juicy quality and just a little cream behind. Very pleasing wine. A little youthful bitterness behind. Drink from 2025-2027. Tasted: October 2023.

[Full information](#)

2022, Rully La Créé, Domaine Belleville ★★★★★ 88-90

Winemaker Charles Nebout tried various sizes of wood and an amphora which he prefers in red now. Clear primrose in colour, the oak shows much less in this Rully, more a clean racy fresh apple style. Plenty of energy here, my preference over the Mercurey. Drink from 2025-2028. Tasted: October 2023.

2022, Rully Les Cloux 1er Cru, Domaine Belleville ★★★★★ 89-91

Mid to full lemon yellow. The nose has weight but this sample needs freshening up. Not a problem at this stage of the élevage. This is really concentrated at the back with excellent energy so expect this all to come back into focus. Drink from 2026-2029. Tasted: October 2023.

[Full information](#)

2022, Rully La Pucelle 1er Cru, Domaine Belleville ★★★★★ 89-91

Pale primrose colour. This has the classiest nose of the four whites. Just the right oaking on top of a complex and stylish white fruit with some fresh yellow plums edging in as well. A fine long finish. Drink from 2026-2030. Tasted: October 2023.

Red

2022, Rully Chaponnière, Domaine Belleville ★★★★★ 87-89

A pleasant mid purple. Plenty of energy on the nose, striking cherry fruit. Clean pure and with energy, cherry with raspberries behind. Medium bodied, a very respectable red Rully made in the right style. Drink from 2025-2027. Tasted: October 2023.

[Full information](#)

2022, Mercurey Perrières, Domaine Belleville ★★★★★ 88-90

Another bright purple colour. Plenty of bright red berry fruit, energy and fair concentration. Much more in the way of tannin here, a bit of blood orange, dark red berries behind, and quite good length. This Mercurey Perrières will benefit from further élevage. Drink from 2026-2029. Tasted: October 2023.

[Full information](#)

2022, Mercurey Clos l'Eveque 1er Cru, Domaine Belleville ★★★★★ 88-90

From four small plots, covering top to bottom of the vineyard. Concentrated purple, slightly riper fruit than the Perrières. Manages its oak nicely. Fruit concentrates at the front of the palate, with useful acidity behind. Drink from 2026-2030. Tasted: October 2023.

[Full information](#)

2022, Santenay Les Hâtes, Domaine Belleville ★★★★★ 87-90

Made from old vines, giving millerand grapes. A bright deep purple colour. The fruit is rather darker here. A good balance of ripeness with something a little extra at the back, not quite so much acidity, but still good enough length. A slight char from the barrel which should dissipate. Drink from 2026-2030. Tasted: October 2023.