

Tasting: August 2023 and April 2024

Domaine Belleville

2022 Mercurey "Clos l'Évêque"

1er Cru Red barrel

Score: **90-92**Drink: 2028+

Issue: 92

Producer note: This 22 ha domaine has 18.74 ha currently in production and leases out the rest while sharing various management, viticultural and distribution resources with the Pommard-based Château de la Commaraine and the micro-négociant Les Parcellaires de Saulx that was founded in 2016 (see both herein). Of the 18+ ha, 10.5 ha are in Rully with another 5.5 in Mercurey with the remainder spread between Gevrey, Chambolle, Puligny and Santenay. The domaine is certified organic as of 2021 and the reds see from 25 to 30% new wood. Note that the wines are bottled under natural cork.

Tasting note: Moderate wood stops short of overshadowing the even more elegant nose of violet, black raspberry, anise and a suggestion of exotic tea. There is more volume still to the beautifully textured and vibrant medium-bodied flavors that exude a subtle bead of minerality on the youthfully austere, balanced and sneaky long finale. This is really quite pretty and built to repay mid-term keeping.

2022 Rully "La Pucelle" 1er Cru White barrel Score: 90-92

Drink: 2027+ Issue: 92

Producer note: This 22 ha domaine has 18.74 ha currently in production and leases out the rest while sharing various management, viticultural and distribution resources with the Pommard-based Château de la Commaraine and the micro-négociant Les Parcellaires de Saulx that was founded in 2016 (see both herein). Of the 18+ ha, 10.5 ha are in Rully with another 5.5 in Mercurey with the remainder spread between Gevrey, Chambolle, Puligny and Santenay. The domaine is certified organic as of 2021 and the reds see from 25 to 30% new wood. Note that the wines are bottled under natural cork.

Tasting note: This is aromatically similar to the La Crée is perhaps a bit more elegant. There is better density to the gorgeously textured medium weight flavors that are seductive yet punchy, all wrapped in a lingering, moderately dry and balanced finale that is noticeably firmer. This is also woodier than I prefer but it is undeniably stylish.

2022 Rully "Les Cloux"

Score: 89-91

Drink: 2028+ Issue: 94

Producer note: This 22 ha domaine has 18.74 ha currently in production and leases out the rest while sharing various management, viticultural and distribution resources with the Pommard-based Château de la Commaraine and the micro-négociant Les Parcellaires de Saulx that was founded in 2016 (see both herein). Of the 18+ ha, 10.5 ha are in Rully with another 5.5 in Mercurey with the remainder spread between Gevrey, Chambolle, Puligny and Santenay. The domaine is certified organic as of 2021 and the reds see from 25 to 30% new wood. Note that the wines are bottled under natural cork. Lastly, the reds were bottled in February 2024 and I tasted them in late February. No importer information provided.

Tasting note: A fresh and bright nose of mineral reduction, floral wisps and green apple is trimmed in just enough wood to notice. There is both good volume and intensity to the generously proportioned flavors that exude a subtle minerality on the refreshing dry, clean and balanced finale that is firm enough to warrant at least a few years of keeping.