



MARIUS BIELLE

Domaine Marius Bielle



Domaine Marius Bielle was founded in 1943 at Lalande de Pomerol by Marius Bielle, grandfather of the current vigneron, Damien Bielle. Following the Burgundy tradition, Damien embraces the philosophy of “one terroir, one grape variety,” crafting his wines from single varietals.

After earning a degree in agricultural engineering and studying oenology in Bordeaux, Damien gained valuable experience working with some of the world’s top producers—Château Pétrus in Pomerol and Château Cheval Blanc, a Saint-Émilion Grand Cru Classé—before taking over the family estate in 2020.

The estate’s 13 hectares of vineyards are farmed organically, certified since 2021, surrounded by flourishing trees, flowers, orchards, and vegetable gardens, with several animals grazing freely.

Brut(es) AOC Lalande de Pomerol [2020, 750 ml]

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PRODUCT ID:	IFRBO1160692
Year:	2020
Kind of Wine:	Still
Color of Wine:	Red
Style:	Dry
Type of Grape:	Merlot (100%)
Volumn:	750 ml
Alcohol Percentage:	14.5%
Total Sulfites:	<10 mg/L

Sales Price (w/tax)

¥5,335

Crafted with meticulous care from grape selection through every step, this wine leaves no room for compromise, delivering pure and vibrant flavors that truly pop on the palate. As the wine warms, elegant tannins gently emerge, adding depth and finesse. The label features a striking scene from a boxing match—a nod to Olivier, the rising Bordeaux vigneron who co-manages the cellar with Damien. Olivier’s passion for mixed martial arts runs so deep that he even set up a gym and a fighting ring right inside the warehouse. This label offers a glimpse into the heartfelt spirit behind the wine.

