



DOMAINE JULIE BELLAND

AOP Santenay Premier Cru Beauregard
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Domaine Julie Belland, heir to Domaine Roger Belland, is a family estate located south of Côte de Beaune. For six generations, the Belland family has cultivated prestigious terroirs in major appellations such as Santenay, Maranges, Chassagne-Montrachet, Puligny-Montrachet, Meursault, Volnay, and Pommard. Julie Belland continues the work initiated by her father Roger, emphasizing reasoned and sustainable viticulture. Grass cover between rows preserves the microbial activity of the soils and avoids the use of chemical herbicides. Harvesting is manual, with meticulous sorting before vinification. The wines, aged in oak barrels, reveal beautiful aromatic complexity and elegant structure. The whites stand out for their finesse and richness, while the reds offer a superb expression of Pinot Noir with silky tannins and great depth.

VARIETAL

Pinot Noir 100%

LOCATION

Plots located above the Santenay windmill.
Age of vines: 50 à 70 years old

TERROIR

Clay-limestone soil with a shallow top layer.

IN THE VINEYARD

Guyot pruning, early budding and leaf thinning at the flower cap fall stage.

HARVEST

100% manual harvest with very strict vineyard sorting.

WINEMAKING

Vinification with 50% whole bunches in temperature-controlled stainless steel vats. Cold maceration for 3 to 4 days with only pump-overs to develop native yeasts. Alcoholic fermentation begins after a few days, with temperature control between 16°C and 20°C. Once all sugars are consumed, a warm maceration finalizes the process to stabilize color and soften tannins.

AGEING

12 months in 228L oak barrels, with 20% new barrels. Malolactic fermentation takes place during barrel ageing.

SERVING

Serve between 14 and 16°C.

AGEING POTENTIAL

5 to 10 years

TASTING

From plots located above the Santenay windmill, this Pinot Noir reveals a bright ruby color with garnet highlights. The nose opens with ripe red fruit aromas—cherry and raspberry—enhanced by floral notes and a subtle spicy edge. On the palate, it starts smoothly, supported by refreshing acidity and an elegant structure. Fine, well-integrated tannins lead to a long, harmonious finish. A wine of great finesse, faithfully reflecting its stony limestone terroir.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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FOOD PAIRINGS

This Santenay Premier Cru "Beauregard" rouge pairs perfectly with:

Roast poultry: Herb-roasted chicken or duck à l'orange to enhance its finesse

Grilled meats: Lamb chops or grilled beef filet to match its delicate structure

Coq au vin: A regional classic that complements its fruit and spice notes

Soft cheeses: Aged Brie or Reblochon for a savory match

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