



# DOMAINE JULIE BELLAND

AOP Santenay Premier Cru Les Gravières

**DVP**  
Red

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 at the bottom of the slopes in Santenay, on the Chassagne-Montrachet side.  
Age of vines: 50 à 70 years old

## TERROIR

Soil enriched by erosion (colluvium), with moderately deep, highly draining limestone-rich soils.

## IN THE VINEYARD

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

## HARVEST

100% manual harvest with very strict sorting in the vineyard.

## WINEMAKING

Vinification with 60% whole clusters in temperature-controlled stainless steel vats. Cold maceration for 3 to 4 days with only pump-overs to promote yeast development. Alcoholic fermentation begins after a few days, with temperature control between 16°C and 20°C. Once all sugars have fermented, a warm final maceration stabilizes color and softens the tannins.

## AGEING

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

## SERVING

Serve between 14 and 16°C.

## AGEING POTENTIAL

5 to 10 years

## TASTING

From the prestigious "Les Gravières" climat, this Pinot Noir reveals a brilliant ruby color with purplish reflections. The nose is expressive, blending black cherry, violet, and licorice aromas, supported by spicy notes and a hint of minerality. The palate is generous and silky, with fine, elegant tannins. The finish is long and harmonious, marked by freshness and lingering notes of black fruit and gentle spice.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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 "Les Gravières" rouge pairs beautifully with:

Grilled red meats: Such as ribeye steak or beef filet, to highlight its structure and spicy notes

Game birds: Like duck or pheasant, to complement its black fruit character and finesse

Saucy dishes: Such as boeuf bourguignon or coq au vin, to match its richness and depth

Aged cheeses: Like Brie de Meaux or Reblochon, to enhance its roundness and aromatic persistence

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