



DOMAINE JULIE BELLAND

AOP Chassagne-Montrachet Premier Cru Morgeot
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

The plots of Julie Belland's Chassagne Montrachet Premier Cru Morgeot Rouge 2023 are located in the southern part of the appellation, within one of its most respected Premier Cru sectors. Planted on well exposed slopes, they benefit from east to south east orientations that favour slow and even ripening of Pinot Noir. This setting offers a fine balance between sunshine, freshness and concentration. The moderate altitude and natural relief both contribute to the wine's elegance. This location produces a red wine that is generous, refined and clearly defined.

Age of vines: 50 to 70 years old

TERROIR

The Morgeot vineyard is rooted in relatively deep clay limestone soils that are particularly well suited to structured and expressive Pinot Noir. The clay brings body, depth and texture to the wine. The limestone adds freshness, precision and lift. Together, these elements create balanced grapes capable of combining aromatic intensity with finesse. This terroir gives the wine a serious yet harmonious style, fully in keeping with the identity of Chassagne Montrachet. It is a terroir that expresses both character and balance.

IN THE VINEYARD

Julie Belland farms her vines with close attention to the natural balance of the vineyard. Work in the vineyard is designed to preserve soil quality, vine health and fruit precision. Yields are kept under control in order to favour concentration and a faithful expression of the vintage. Each intervention is carefully measured and adapted to the needs of the growing season. This demanding approach reflects a desire to produce sincere wines that respect both their origin and their environment.

HARVEST

The grapes are harvested when they reach the right balance between ripeness, freshness and fine tannins. This stage requires careful sorting in order to keep only healthy and expressive berries. The 2023 vintage provided fruit of very good quality, with balanced and promising substance. The attention given to harvesting contributes directly to the purity and precision of the wine. It is a key moment in preserving the natural elegance of Pinot Noir.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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WINEMAKING

The vinification is designed to reveal the full personality of the Morgeot terroir without excessive extraction. Cellar work focuses on balance, purity of fruit and texture. Pinot Noir therefore develops a profile that is both deep and refined.

AGEING

Ageing then helps shape the wine and polish its structure without masking its character. It lasts around 12 months. This period allows the wine to gain harmony, complexity and length.

SERVING

13°C to 15°C

AGEING POTENTIAL

5 to 10 years

TASTING

This Premier Cru shows a bright ruby colour and an elegant nose of black cherry, ripe raspberry and light spice. With aeration, the bouquet gains depth with hints of liquorice and delicate undergrowth. On the palate, the wine is ample, precise and well built. The tannins are fine, the texture is silky and the whole remains beautifully fresh. The finish is long, balanced and very harmonious.

FOOD PAIRINGS

This Premier Cru red pairs beautifully with flavourful yet refined dishes. It works naturally with roasted meats, duck breast, characterful poultry or mushroom based preparations. Its elegant structure also allows it to match certain lightly sweet and savoury recipes. Three pairing ideas include duck breast with cherries, roast poultry with morels and a thin fig tart. These dishes highlight the wine's depth, freshness and elegance.

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