

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE JULIE BELLAND

AOP Meursault Premier Cru Les Santenots Blancs
White



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

Chardonnay 100%

LOCATION

Plot located on the villages of Volnay and Meursault. It qualifies as a Meursault Premier Cru when planted with Chardonnay.

Age of vines: 50 à 70 years old

TERROIR

Shallow, limestone-rich soil with abundant stones.

IN THE VINEYARD

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

HARVEST

100% manual harvest with strict selection directly in the vineyard.

WINEMAKING

Whole bunch pressing with light crushing. Long, gentle pressing using a pneumatic press. Settling for 24 to 48 hours. Alcoholic and malolactic fermentations take place in oak barrels. Ageing on lees with occasional bâtonnage between fermentations. The wine is lightly filtered and bottled at the estate.

AGEING

Aged for 12 months in 228L oak barrels, 30% of which are new. Malolactic fermentation occurs during barrel ageing.

SERVING

Serve at 12°C.

AGEING POTENTIAL

10 to 15 years

TASTING

This Chardonnay from the Côte de Beaune displays a brilliant golden hue. The nose is intense, revealing aromas of white flowers, toasted almond, and honey. On the palate, the wine is rich and generous, yet retains a lovely freshness, with delicate oak nuances. The balance between richness and acidity gives this wine remarkable elegance and a long, refined finish.

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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 Meursault Premier Cru pairs beautifully with:

Seafood: Pan-seared scallops or grilled lobster

Oily fish: Roasted salmon or seared tuna

Pasta dishes: Truffle tagliatelle or mushroom risotto

Soft cheeses: Aged Brie or Camembert

Fine charcuterie: Parma ham or dry-cured sausage

Charcuterie fine : jambon de Parme ou saucisson sec.

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