



# DOMAINE JULIE BELLAND

AOP Santenay Premier Cru  
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

Plot located as a continuation of the Chassagne-Montrachet Premier Cru Morgeot.  
Age of vines: 50 à 70 years old

## TERROIR

Slightly sloped clay-limestone soil.

## IN THE VINEYARD

Guyot pruning, early debudding and leaf thinning (flower cap fall stage).

## HARVEST

100% manual harvest with strict sorting in the vineyard.

## WINEMAKING

Vinification with 30% whole clusters in a temperature-controlled stainless steel vat. Cold maceration for 3 to 4 days with only pump-overs to encourage yeast development. Alcoholic fermentation begins after a few days, maintained between 16°C and 20°C. Once all sugar is consumed, warm maceration is used to fix color and soften the tannins.

## AGEING

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

## SERVING

Serve between 14 and 16°C.

## AGEING POTENTIAL

5 to 10 years

## TASTING

This Pinot Noir from the "Commes" climat, located high on the slope, stands out for its finesse and precision. It displays a clear ruby red robe with garnet reflections. The nose opens with fresh red fruit aromas raspberry and cherry alongside subtle floral hints and a touch of minerality. On the palate, the attack is smooth, carried by a vibrant acidity that supports an elegant structure. The tannins are fine and well-integrated, delivering a long, harmonious finish. A wine of great purity that faithfully reflects its stony limestone terroir.

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

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE  
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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## FOOD PAIRINGS

This Santenay Premier Cru "Commes" pairs beautifully with:

Roast poultry: Herb-roasted free-range chicken or duck à l'orange

Grilled meats: Lamb chops or grilled beef tenderloin

Coq au vin: A regional classic to enhance its fruit and spice notes

Soft cheeses: Aged Brie or Reblochon for a savory match

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