



DOMAINE JULIE BELLAND

AOP Santenay
White

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

Chardonnay 100%

LOCATION

Plots located high on the slopes of Santenay, over 350 meters in altitude, at the edge of the forest.

Age of vines: 50 à 70 years old

TERROIR

Shallow, stony limestone soil.

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

Whole bunch pressing with light crushing. Long, gentle pressing at low pressure with a pneumatic press. Settling after 24 to 48 hours. Both alcoholic and malolactic fermentations occur in oak barrels. The wine is aged on lees with occasional bâtonnage between fermentations. Light filtration and bottling at the estate.

AGEING

Aged for 12 months in 228L oak barrels with no new oak. Malolactic fermentation during barrel ageing.

SERVING

Serve at 12°C.

AGEING POTENTIAL

3 to 5 years

TASTING

From the high slopes of Santenay, the "Comme Dessus" Chardonnay presents a pale golden hue with green reflections. The nose opens with aromas of white flowers and citrus, enriched by subtle toasted bread notes. On the palate, the attack is lively, with refreshing acidity and a silky texture. The finish is long and marked by elegant minerality and a saline touch. A balanced Chardonnay, faithfully reflecting its limestone-rich, stony terroir.

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 "Comme Dessus" blanc pairs beautifully with:

Seafood: Pan-seared scallops or sautéed shrimp, highlighting its citrus notes

Grilled fish: Such as turbot or sea bass, to complement its freshness and structure

Creamy poultry dishes: Like Bresse chicken with cream, to match its richness and roundness

Soft cheeses: Brie or Camembert to emphasize its finesse

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