



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%

TERROIR

Clay-limestone soil, slightly sloping.

IN THE VINEYARD

Guyot pruning, early bud removal, and very early leaf thinning (fall of floral caps)

HARVEST

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

WINEMAKING

Winemaking with 30% whole bunches in a stainless steel tank with temperature control. We carry out a cold maceration for 3 to 4 days with only pump-overs for yeast development. Alcoholic fermentation starts after a few days, always under temperature control (between 16°C and 20°C). When there is no more sugar, we finish the maceration with a hot finish to maintain the color and round off the tannins.

AGEING

Aging in 228L barrels for 12 months, with 20% new barrels. Malolactic fermentation during wood aging.

SERVING

14 to 16°C

AGEING POTENTIAL

5 to 10 years

TASTING

This wine is renowned for being one of the finest in the appellation. It has a ruby-violet color and its bouquet is structured around generous aromas of red fruits, nuanced by a delicate minerality. It is just as flattering on the palate, with a silky texture and refined, elegant tannins.

FOOD PAIRINGS

Free-range poultry, game birds.

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.