



DOMAINE JULIE BELLAND

AOP Volnay Premier Cru Santenots
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 on the villages of Volnay and Meursault. It qualifies as a Volnay Premier Cru when planted with Pinot Noir.

Age of vines: 50 à 70 years old

TERROIR

Situated in the Santenots vineyard, more specifically in the "Les Pelures" lieu-dit.

IN THE VINEYARD

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

HARVEST

100% manual harvest with strict sorting in the vineyard.

WINEMAKING

Vinification with 60% whole clusters in temperature-controlled stainless steel vats. Cold maceration for 3 to 4 days with only pump-overs to promote yeast development. Alcoholic fermentation begins after a few days, maintained between 16°C and 20°C. Once all sugars are consumed, a warm final maceration fixes the color and rounds out the tannins.

AGEING

Aged for 12 months in 228L oak barrels, 40% of which are new. Malolactic fermentation takes place during barrel ageing.

SERVING

Serve between 14 and 16°C.

AGEING POTENTIAL

10 to 15 years

TASTING

This Pinot Noir from the "Santenots" climat presents a deep ruby color with garnet highlights. The initially discreet nose reveals aromas of ripe blackberry and tart cranberry, alongside subtle herbal nuances reminiscent of medicinal tincture. The palate opens with elegance, offering ripe, supple tannins. The flavor profile highlights black fruit with a hint of herbs, delivering a well-balanced expression of the vintage.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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FOOD PAIRINGS

This Volnay Premier Cru "Santenots" pairs beautifully with:

Grilled red meats: Like ribeye or beef filet to enhance its structure and spiced aromas

Game birds: Such as duck or pheasant to complement its black fruit and finesse

Saucy dishes: Like boeuf bourguignon or coq au vin to echo its richness and depth

Aged cheeses: Like Brie de Meaux or Reblochon for a creamy, savory contrast

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