



DOMAINE JULIE BELLAND

AOP Chassagne-Montrachet Premier Cru Morgeot
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

This parcel is located within the Clos Pitois, in the renowned Morgeot vineyard.
Age of vines: 50 to 70 years old

TERROIR

The soil is limestone-based, shallow, and rich in stones.

IN THE VINEYARD

Guyot pruning is used, with very early shoot thinning and leaf removal (at the flowering cap fall stage) to ensure optimal grape development.

HARVEST

Harvesting is done entirely by hand, with a strict selection of bunches directly in the vineyard.

WINEMAKING

Whole-cluster pressing is used with light crushing. A long and gentle press is carried out using a pneumatic press. The must is settled for 24 to 48 hours before alcoholic and malolactic fermentations, both conducted in oak barrels. Ageing on fine lees follows, with a few bâtonnages between fermentations. The wine is lightly filtered and bottled at the estate.

AGEING

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

SERVING

12°C

AGEING POTENTIAL

5 to 10 years

TASTING

This Chassagne-Montrachet Premier Cru "Morgeot" white seduces with its pale gold color and brilliant reflections. The nose reveals delicate floral aromas, fresh citrus, and white fruits, complemented by buttery notes and roasted hazelnuts—hallmarks of skillful barrel ageing. The palate is broad and silky, offering rich flavors balanced by a mineral freshness. The long, elegant finish lingers with brioche tones and a subtle saline touch.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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FOOD PAIRINGS

This wine pairs wonderfully with refined dishes such as seared scallops, sole meunière, or roast lobster with lemon butter. It also complements seafood pasta, asparagus risotto, and poultry in a light cream sauce, such as suprême de volaille. For cheese, opt for soft-ripened or aged semi-hard cheeses, which will enhance the wine's aromatic complexity.

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