



DOMAINE JULIE BELLAND

AOP Maranges Premier Cru Les Clos Roussots
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

Two plots located in the Clos Roussot area, south of the Montagne des Trois Croix.
Age of vines: 50 à 70 years old

TERROIR

Deep, clay-rich soils.

IN THE VINEYARD

Guyot pruning, early debudding and leaf removal (flower caps drop stage).

HARVEST

100% manual harvest with meticulous sorting directly in the vineyard.

WINEMAKING

The grapes are 100% destemmed and transferred to temperature-controlled stainless steel vats. A cold maceration of 6 to 8 days is performed, with only pump-overs to encourage yeast development. Alcoholic fermentation begins after about one week, with temperatures maintained between 14°C and 18°C. Once all sugars have been consumed, a warm maceration phase is used to stabilize color and soften the tannins.

AGEING

After a 3 to 4-week maceration, the wine is transferred to barrels for 10 months of ageing, including 20% new oak. Malolactic fermentation occurs during the barrel ageing.

SERVING

Serve slightly cool, between 14 and 16°C.

AGEING POTENTIAL

3 to 5 years

TASTING

This Pinot Noir from the Côte de Beaune reveals a brilliant ruby color. The nose is expressive, with ripe cherry, raspberry, and subtle sweet spice aromas. The palate is smooth on entry, with lovely freshness and elegant structure. Fine, well-integrated tannins lead into a long, fruit-driven and gently spicy finish.

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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 Maranges Premier Cru pairs wonderfully with:

Roast poultry: Herb-roasted free-range chicken or duck à l'orange to highlight its finesse.

Grilled meats: Lamb chops or grilled beef tenderloin to complement its refined structure.

Coq au vin: A regional classic that echoes its fruity and spicy notes.

Soft cheeses: Aged Brie or Reblochon for a harmonious pairing.

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