

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE JULIE BELLAND

AOP Puligny-Montrachet Premier Cru Champ Gain
White



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

Plot located between Saint-Aubin, Blagny, and Puligny, at over 300 meters of altitude.
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 cluster pressing with light crushing. Long, gentle pressing at low pressure using a pneumatic press. Settling after 24 to 48 hours. Both alcoholic and malolactic fermentations occur in barrel. Ageing on lees with occasional bâtonnage between the two fermentations. The wine is lightly filtered and bottled at the estate.

AGEING

12 months in 228L oak barrels, 30% new. Malolactic fermentation during barrel ageing.

SERVING

Serve at 12°C.

AGEING POTENTIAL

5 to 10 years

TASTING

From one of the highest vineyards in Puligny-Montrachet, this Chardonnay elegantly conveys the mineral tension typical of the finest Côte de Beaune whites. The robe is pale gold with silvery highlights. The nose is precise and refined, revealing aromas of white flowers, candied lemon, and flint. The palate opens with a vibrant, chiselled acidity and a silky texture. Notes of white fruits, fresh hazelnut, and a saline touch shape a long, airy finish. A wine that is both refined and expressive, with strong ageing potential.

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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 Puligny-Montrachet Premier Cru pairs wonderfully with refined, delicate dishes such as:

- Pan-seared scallops on a bed of celery purée
- Turbot fillet with beurre blanc and citrus zest
- Bresse chicken with cream and morels
- White asparagus risotto with parmesan shavings
- Cooked pressed cheeses like young Comté or Beaufort

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