



DOMAINE JULIE BELLAND

AOP Santenay Premier Cru Beauregard
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

Plots located above the Santenay windmill.
Age of vines: 50 à 70 years old

TERROIR

Shallow limestone soil rich in stones.

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 bunch pressing with light crushing. Long, gentle pressing at low pressure using a pneumatic press. Settling for 24 to 48 hours. Both alcoholic and malolactic fermentations occur in barrels. Aged on lees with occasional bâtonnage between the two fermentations. The wine is lightly filtered and bottled at the estate.

AGEING

Aged for 12 months in 228L oak barrels, with 20% new oak. Malolactic fermentation takes place during barrel ageing.

SERVING

Serve at 12°C.

AGEING POTENTIAL

3 to 5 years

TASTING

This Chardonnay from the Beauregard climat, located east of Santenay, reveals a pale golden hue with green reflections. The nose is elegant, combining citrus and white flower aromas, gently enhanced by a hint of toasted bread. On the palate, the wine is broad, lively, and structured, finishing with exotic fruit and subtle vanilla notes.

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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 Santenay Premier Cru "Beauregard" blanc pairs beautifully with:

Grilled fish: such as turbot or sea bass to highlight its freshness and structure

Seafood: like pan-seared scallops or sautéed shrimp to echo its citrusy nuances

Creamy poultry dishes: such as Bresse chicken in cream sauce to match its richness and roundness

Soft cheeses: like Brie or Camembert to enhance its finesse

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