



DOMAINE DUREUIL-JANTHIAL

Rully Blanc

There are few other artisans in the Côte Chalonnaise that faithfully craft Burgundy with as much purity, elegance or character as does Vincent Dureuil. Not only is Dureuil a gifted winemaker, but also he is blessed with some exemplary older-vine vineyards that have for years been cared for organically—another level of attention that sets Dureuil apart from the rest. His delicate touch translates each individual terroir into a perfect liquid picture of what the best of Rully—and the best of Burgundy, for that matter—can be.



CERTIFIED ORGANIC

WINERY: Domaine Dureuil-Janthial

WINEMAKER: Vincent Dureuil

ESTABLISHED: 1994

REGION: FRANCE • Burgundy • Côte Chalonnaise • Rully

APPELLATION: Rully AOC

BLEND: 100% Chardonnay

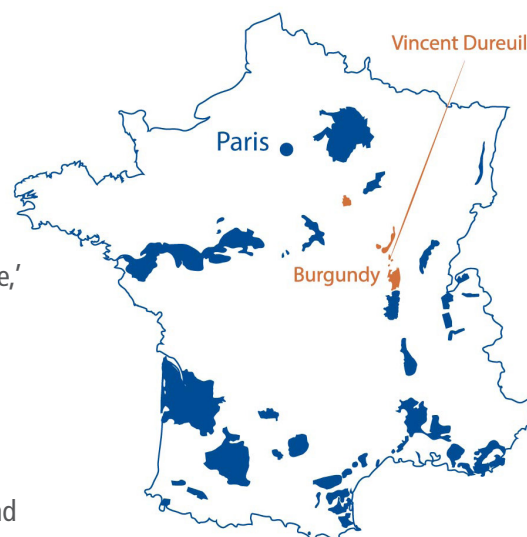
VINEYARDS: A selection of estate-owned fruit from vineyards 'La Martelle,' 'Chaponnière,' 'La Bergerie' and 'Le Meix Cadot.' Soils mix limestone and clay. Many vines were planted by Vincent's grandfather in 1949.

AGE OF VINES: 15 to 70 years

WINEMAKING: Hand-harvested. Pressed full cluster; lees settling for 48 hours. Fermented on indigenous yeasts in French oak barrels (20% new). Aged for 12 months in barrel, then six months in tank. Bottled unfiltered and unfiltered; all actions follow the lunar calendar.

TASTING IMPRESSIONS: Aromas of white peaches and citrus zest; chalky notes. Supple and juicy; lemon, quince and white pepper.

PAIRING SUGGESTIONS: Sushi; white fish with citrus; roasted chicken



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