

DOMAINE DUREUIL-JANTHIAL

Rully Blanc 'Chêne'

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 fruit from estate-owned vines in 'Chêne,' located near the summit of the Montagne de Montpalais, facing east on a steep slope and near premier cru 'Les Margotés.' One of Rully's "coolest" vineyards; soils are a rocky, limestone-rich marl. Planted in 1975.

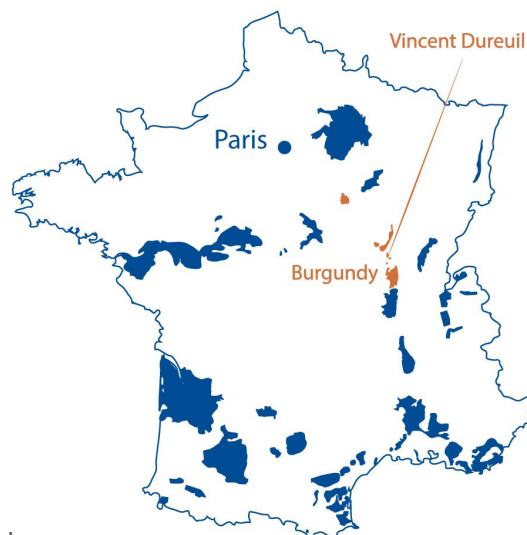
AGE OF VINES: 50 years

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

TASTING IMPRESSIONS: Aromas of lemon zest, crushed stones, light herbs. Linear, layered, precise. Flavors of citrus, wildflowers.

PAIRING SUGGESTIONS: Sushi; grilled river fish; fresh goat's cheese

NOTES: In French, "chêne" means oak tree.



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