

## DOMAINE DUREUIL-JANTHIAL

### Rully Blanc 1er Cru 'Les Margotés'

*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

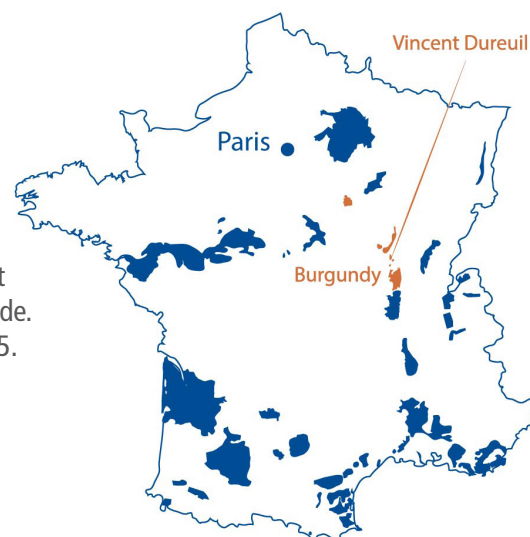
**VINEYARDS:** 'Les Margotés,' facing southeast and located near the summit of the Montagne de Montpalais, at the forest line, some 1,050 feet in altitude. Vines were planted in 1946; a small parcel of younger vines planted in 2015. Soils are a rocky, white limestone marl.

**AGE OF VINES:** 10 - 70+ 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, lemon blossoms, wildflowers. Layered, precise; core of citrus, very floral.

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



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