



DOMAINE DUREUIL-JANTHIAL

Rully Blanc 'Maizières'

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

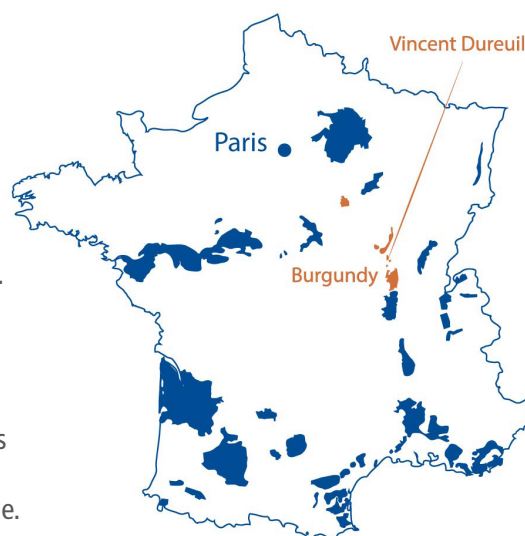
VINEYARDS: A selection of younger-vine fruit from estate-owned vines in the vineyard of 'Maizières,' located on a gentle slope east of the village. Soils are classically Burgundian, limestone and clay.

AGE OF VINES: 10 years

WINEMAKING: Hand-harvested. Pressed directly; juice allowed to settle for 24 hours before placing in French oak barrels to ferment on indigenous yeasts. Aged for 16 months in barrel (25% new). Lees stirring during the winter months. Bottled unfiltered and unfiltered, according to the lunar cycle.

TASTING IMPRESSIONS: Aromas of white peaches, candied lemon, fresh pineapple. Supple, juicy, round.

PAIRING SUGGESTIONS: White fish with citrus; roasted chicken; soft-rind cow's cheese



NORTH BERKELEY IMPORTS

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