

DOMAINE DUREUIL-JANTHIAL

Nuits-Saint-Georges 1er Cru 'Clos des Argillières'

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: Nuits-Saint-Georges AOC

BLEND: 100% Pinot Noir

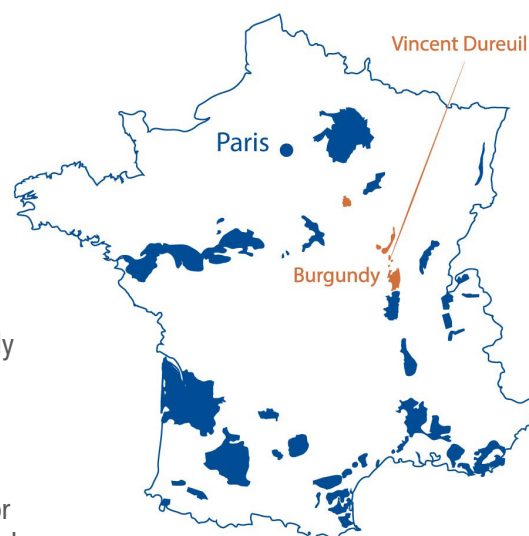
VINEYARDS: A selection of fruit from vines within a partially walled plot within the larger 'Les Argillières' vineyard in Premeaux-Prissey (next to Nuits-Saint-Georges). Facing southeast. Vines planted in 1942. Soils, in comparison with the main vineyards of Nuits, are "terre blanche," primarily limestone with higher concentrations of chalk and clay.

AGE OF VINES: 40 years, on average

WINEMAKING: Hand-harvested. Destemmed; cold maceration for eight days; fermented on indigenous yeasts in open-top wooden tanks. Aged for 18 months in French oak barrels (30% new). Bottled unfiltered and unfiltered, according to the lunar calendar.

TASTING IMPRESSIONS: Aromas of black cherries, summer blackberries, baking spices, pepper. Suave tannins; red and black fruits, herbs, pepper.

PAIRING SUGGESTIONS: Duck with dried fruit, pork with herbs



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