

DOMAINE DUREUIL-JANTHIAL Bourgogne Aligoté

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.



WINERY: Domaine Dureuil-Janthial

WINEMAKER: Vincent Dureuil

ESTABLISHED: 1994

REGION: FRANCE • Burgundy • Côte Chalonnaise • Rully

APPELLATION: Bourgogne AOC

BLEND: 100% Aligoté

VINEYARDS: Estate vines in a small plot located east of the village, within the appellation of Rully: 'Bas de Chauchoux.' Soils mix clay with veins of ferrous oxide. Planted in 1985.

AGE OF VINES: 40 years, on average

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

TASTING IMPRESSIONS: Aromas of lemon zest, crushed stones, fresh almonds. Lemons and limes and wildflowers.

PAIRING SUGGESTIONS: Grilled chicken; soft-rind French cheeses; sushi



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