



DOMAINE DUREUIL-JANTHIAL

Bourgogne Blanc

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: Bourgogne AOC

BLEND: 100% Chardonnay

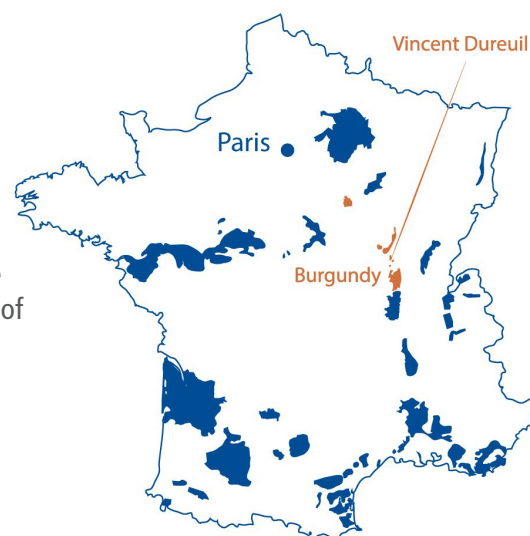
VINEYARDS: Estate-owned vineyard (lieu-dit 'La Combe') located in Puligny-Montrachet, on the plains below the village, facing north. Soils are traditional Burgundian limestone and clay, under loamy top soils. Majority of vines planted in 1953-1965.

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 12 months, then six months in tank. Bottled unfiltered and unfiltered; all actions follow the lunar calendar.

TASTING IMPRESSIONS: Aromas of ripe apricots, white peaches, citrus zest. Medium-bodied yet vivacious, with good acidity; flavors of lemon curd.

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



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