



DOMAINE DUREUIL-JANTHIAL

Bourgogne Rouge

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% Pinot Noir

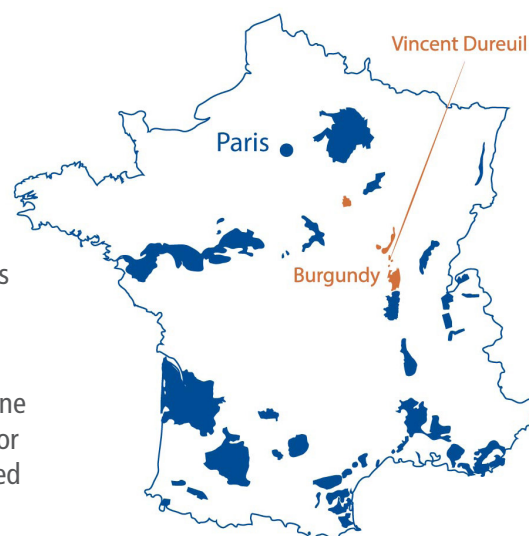
VINEYARDS: A selection of older vines from the commune of Prémieux (near Nuits-Saint-Georges) and the commune of Puligny-Montrachet. Soils are in general clay-rich. Planted between 1968 - 2004.

AGE OF VINES: 20 to 55 years

WINEMAKING: Hand-harvested. Hand-harvested. Cold maceration for one week; fermented on indigenous yeasts in open-top wooden tanks. Aged for 12 months in French oak barrels (1/3 new), then six months in tank. Bottled unfiltered and unfiltered; all work follows the lunar cycle.

TASTING IMPRESSIONS: Aromas of red and black cherries, baking spices. Silky, good concentration; light tannins. Red fruits, pepper.

PAIRING SUGGESTIONS: Barbecued salmon; lamb burgers from the grill



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