



DOMAINE DUREUIL-JANTHIAL

Rully Rouge 1er Cru 'Chapitre'

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% Pinot Noir

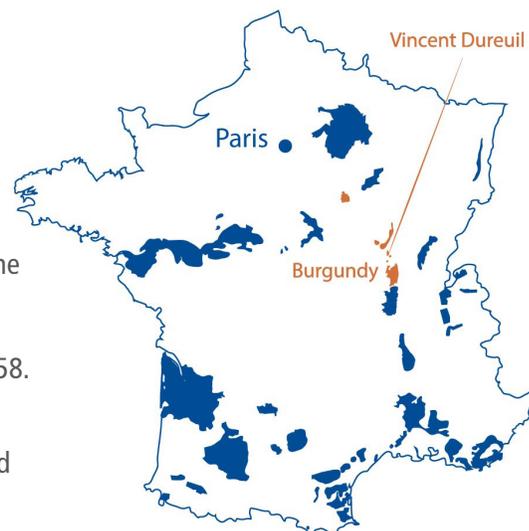
VINEYARDS: 'Chapitre' sits in the heart of the village, surrounded by a stone wall, lower on the slope. Soils are mostly clay-based. Historically, this plot was cared for by monks attached to the Saint-Vincent cathedral (also the patron saint of winemakers), established in the fifth century. Planted in 1958.

AGE OF VINES: 60 years, on average

WINEMAKING: 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, summer blackberries, baking spices, pepper. Smooth tannins; red and black fruits, herbs, pepper.

PAIRING SUGGESTIONS: Duck with dried fruit, pork with herbs



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