

DOMAINE DUREUIL-JANTHIAL Rully Blanc 'Maizières'

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: Rully AOC

BLEND: 100% Chardonnay

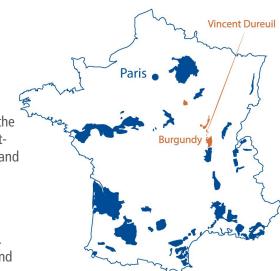
VINEYARDS: 'Maizières' is located on a gentle slope east of the village; the name comes from ancient French, meaning a dry-mortar, stone wall. East-facing; a warm site. Soils are mostly clay-based. Planted between 1997 and 2001.

AGE OF VINES: 20 years, on average

WINEMAKING: Hand-harvested. Pressed full cluster; lees settling for 48 hours. Fermented on indigenous yeasts in French oak barrels (20% new). Aged for 12 months in barrel, then six months in tank. Bottled unfined and unfiltered; all actions follow the lunar calendar.

TASTING IMPRESSIONS: Aromas of white peaches, candied lemon, fresh pineapple. Supple, juicy, round.

PAIRING SUGGESTIONS: White fish with citrus; roasted chicken; soft-rind cow's cheese



NORTH BERKELEY IMPORTS