

DOMAINE DUREUIL-JANTHIALRully Rouge '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% Pinot Noir

VINEYARDS: 'Maizières' sits on gentle slope east of the village; soils are

mostly clay-based. Estate vines planted in 1998.

AGE OF VINES: 30 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 unfined and unfiltered; all work follows the lunar cycle.

TASTING IMPRESSIONS: Aromas of red plums, red cherries, light herbs, baking spices, pepper. Very aromatic. Fine-grained tannins, good concentration. Red and black fruits, pepper.

PAIRING SUGGESTIONS: Lamb burgers from the grill, duck with dried fruit

