

DOMAINE DUREUIL-JANTHIAL

Mercurey

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: Mercurey AOC

BLEND: 100% Pinot Noir

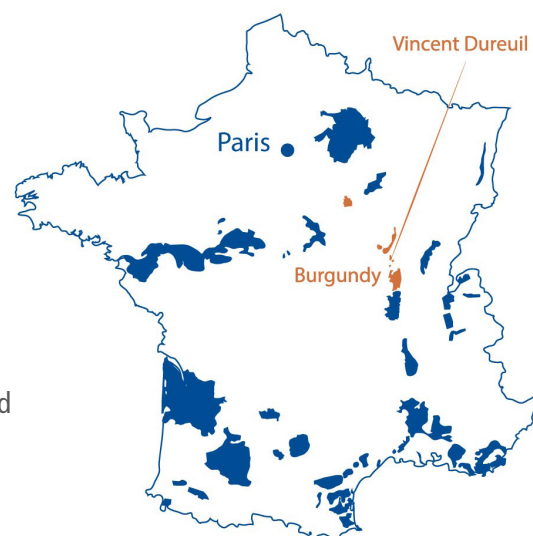
VINEYARDS: A selection from single lieu-dit 'Les Doués,' facing east and high up on the slope, located in the western corner of the Mercurey appellation. Soils mix limestone and clay.

AGE OF VINES: 40 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 plums, black cherries, baking spices. Fine-grained tannins, good concentration. Red and black fruits, pepper.

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



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