

DOMAINE DUREUIL-JANTHIAL

Nuits-Saint-Georges 1er Cru 'Clos des Argillières'

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: Nuits-Saint-Georges AOC

BLEND: 100% Pinot Noir

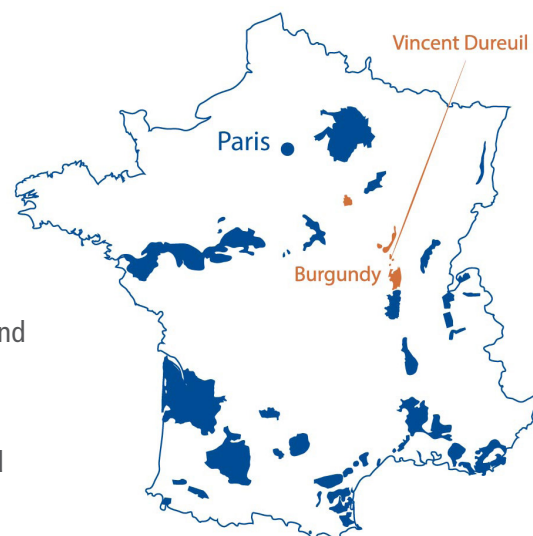
VINEYARDS: The "clos" is a partially walled plot within 'Les Argillières' in Premeaux-Prissey (next to Nuits-Saint-Georges). Facing east; vines planted in 1942. Soils are "terre blanche," limestone with a lot of chalk and clay, and very gravelly at the surface.

AGE OF VINES: 40 to 80 years

WINEMAKING: Hand-harvested. Cold macerated for one week; fermented on indigenous yeasts in open-top wooden tanks. Aged for 12 months in barrel (50% new), then six months in tank. Bottled unfinned and unfiltered; all work follows the lunar cycle.

TASTING IMPRESSIONS: Aromas of black cherries, summer blackberries, baking spices, pepper. Suave tannins; red and black fruits, herbs, pepper.

PAIRING SUGGESTIONS: Duck with dried fruit, pork with herbs



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