

DOMAINE DUREUIL-JANTHIAL Puligny-Montrachet 1er Cru 'Les Champs Gains'

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: Puligny-Montrachet AOC

BLEND: 100% Chardonnay

VINEYARDS: 'Champs Gains,' facing east, near the village of Blagny and above most of Puligny's premier cru plots; it is a "cool" parcel and harvests are late. Soils are thin, with the "mother rock" of limestone close to the surface. Planted in 1974.

AGE OF VINES: 50 years

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 bottle. Bottled unfined and unfiltered; all work follows the lunar cycle.

TASTING IMPRESSIONS: Aromas of preserved lemons, wildflowers, light herbs, lemon zest. Precise, savory; lively and long.

PAIRING SUGGESTIONS: French cow's cheese; smoked salmon; creamy fish soup





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