



DOMAINE DUREUIL-JANTHIAL

Puligny-Montrachet

'Corvée des Vignes'

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: Puligny-Montrachet AOC

BLEND: 100% Chardonnay

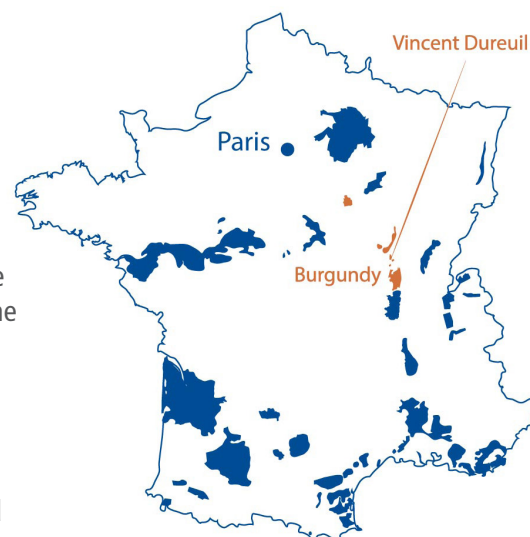
VINEYARDS: 'Corvée des Vignes,' a downslope vineyard facing east, on the border with Meursault. Soils are deeper, with more clay than limestone. The parcel is particularly sunny, ripening early. Planted between 1956 - 1958.

AGE OF VINES: 60 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 unfiltered and unfiltered; all work follows the lunar cycle.

TASTING IMPRESSIONS: Aromas of crisp pears, wildflowers, light herbs, lemon zest. Tangy, precise, refined.

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



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