



DOMAINE DUREUIL-JANTHIAL

Rully Rouge 1er Cru 'La Fosse'

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: Rully AOC

BLEND: 100% Pinot Noir

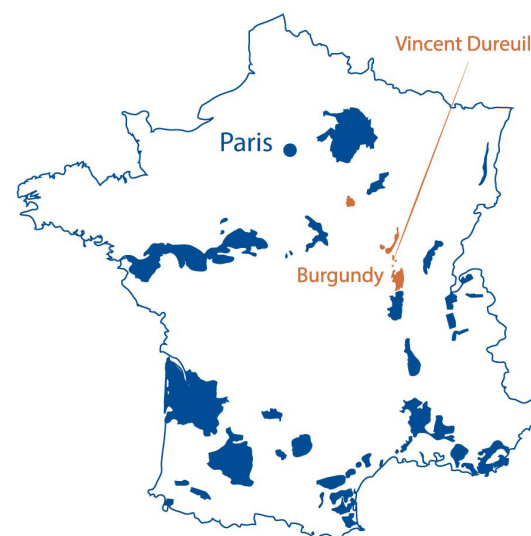
VINEYARDS: 'La Fosse' is made up of three distinct parcels near the village, facing full south. Mid-slope, the vineyards are sunny and ripen early. Soils mix clay and limestone, with lots of gravel; well-draining. Planted in 1973.

AGE OF VINES: 50 years

WINEMAKING: Hand-harvested. Cold maceration for a week; fermented on indigenous yeasts in open-top wooden fermenters. 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 dark cherry fruit, spring violets, baking spices. Juicy; balanced; complex. Red summer fruits, light pepper.

PAIRING SUGGESTIONS: Barbecued salmon; lamb burgers from the grill



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