



DOMAINE DUREUIL-JANTHIAL

Rully Blanc 1er Cru

'Le Meix Cadot' Vieilles 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: Rully AOC

BLEND: 100% Chardonnay

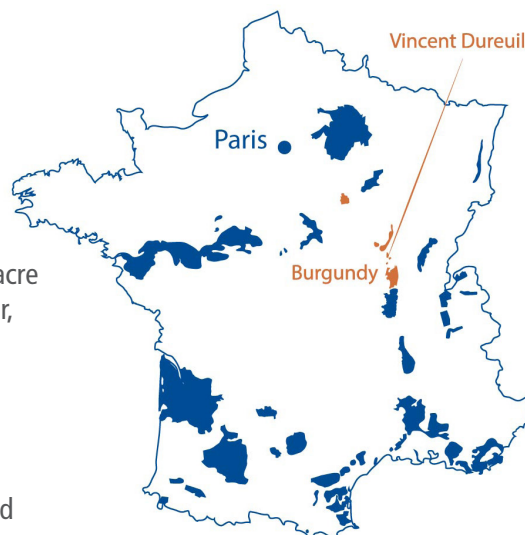
VINEYARDS: A selection of fruit from lieu-dit 'Meix Cadot,' totalling one acre facing east, was planted by winemaker Vincent Dureuil's great-grandfather, Pierre Janthial, in 1920. Soils mix limestone and clay.

AGE OF VINES: 100 years

WINEMAKING: Hand-harvested. Pressed full cluster; lees settling for 48 hours. Fermented on indigenous yeasts in French oak barrels (20% new). Aged in barrel for 12 months, then six months in tank. Bottled unfiltered and unfiltered; all work follows the lunar cycle.

TASTING IMPRESSIONS: Aromas of lemon zest, lemon blossoms, ripe pears, light pineapple, wildflowers. Broad and layered, with great texture. Long.

PAIRING SUGGESTIONS: Pork with herbs; fresh cracked crab; aged French cheese



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