

## **DOMAINE DUREUIL-JANTHIAL Rully Blanc 2021**

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:** Rully AOC **BLEND:** 100% Chardonnay

**VINEYARDS:** A selection of estate-owned fruit from vineyards 'La Martelle,' 'Chaponnière,' 'La Bergerie' and 'Le Meix Cadot.' Particularly with the short crop in 2021, instead of bottling them separately, Vincent also added to this Rully Blanc fruit from 'Chêne,' located near the summit of the Montagne de Montpalais, and from 'Maizières,' on a gentle slope east of the village.

**AGE OF VINES:** 15 to 70 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 tank. Bottled unfined and unfiltered; all actions follow the lunar calendar.

**TASTING IMPRESSIONS:** Aromas of white peaches and citrus zest; chalky notes. Supple and juicy; lemon, quince and white pepper.

PAIRING SUGGESTIONS: Sushi; white fish with citrus; roasted chicken

