



DOMAINE DUREUIL-JANTHIAL

Rully Rouge 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.



CERTIFIED ORGANIC

WINERY: Domaine Dureuil-Janthial

WINEMAKER: Vincent Dureuil

ESTABLISHED: 1994

REGION: FRANCE • Burgundy • Côte Chalonnaise • Rully

APPELLATION: Rully AOC

BLEND: 100% Pinot Noir

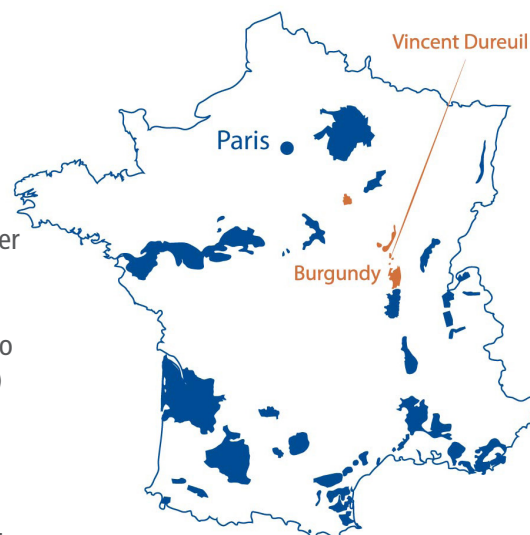
VINEYARDS: Fruit from 'Meix Cadot,' planted in 1978 and facing east, under premier cru 'Meix Cadot'; 'En Rosey,' facing east on a plateau to the west of Rully, and planted in 1974; and 'Montagne de Remenot,' facing east and planted in 1980. Particularly because of the short crop in 2021, Vincent also added fruit from 'Maizières' and 'En Guesnes' (which borders 'Meix Cadot') plus fruit from his oldest vines in 'En Guesnes,' usually reserved for his special cuvee, 'En Guesnes - Wadana.'

AGE OF VINES: 40 years, on average

WINEMAKING: Hand-harvested. Cold macerated for one week; fermented on indigenous yeasts in open-top wooden tanks. Aged for 12 months in barrel (1/3 new), then six months in tank. Bottled unfiltered and unfiltered; all work follows the lunar cycle.

TASTING IMPRESSIONS: Aromas of black cherry jam, cinnamon, pepper. Balanced and fresh; red stone fruits, baking spices

PAIRING SUGGESTIONS: Barbecue salmon; lamb burgers; mushroom dishes



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