



DOMAINE DUREUIL-JANTHIAL

Rully 1er Cru 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

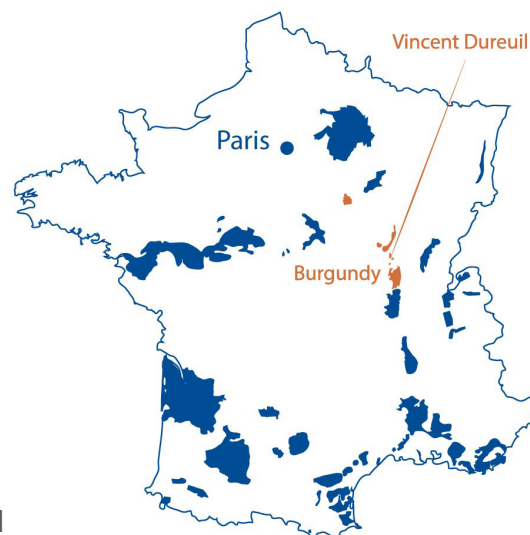
VINEYARDS: A special premier cru blend given the short crop of the 2021 vintage. Fruit from premier cru 'La Fosse,' facing full south and mid-slope, and planted in 1973; and from premier cru 'Cloux,' facing south/southeast and mid-slope, planted in 1936. Soils mix clay and limestone, with lots of gravel; well-draining.

AGE OF VINES: 50-90 years

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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