domaine DUREUIL-JANTHIAL





AOC Bourgogne White

Geographical situation: Puligny-Montrachet, La Combe: a very early ripening, north facing parcel

Grape Variety: Chardonnay

Vineyard: Planted between 1953 and 1965 for the major part (Only 0.142 acres planted in 2015), for a total surface area of 2.474 acres

Soil and subsoil: Clay

Vinification: Handpicked, directly pressed without crushing. Static settling for 48 h before being put into barrels for alcoholic fermentation (20% new barrels)

Ageing: 12 months in barrel, then 6 months in stainless steel vats. Bottled according to the lunar calendar

Character: A long maturing period gives this wine excellent cellaring ability. Superb minerality, in spite of always harvesting at maximum ripeness

Serving Temperature: 12°

Format: 75 cl