

DOMAINE DUREUIL-JANTHIAL



AOC Bourgogne Red

Geographical situation: Two villages - Prémieux-Prissey (to the east of the village) and Puligny-Montrachet (centre east of the village), both on clay soils

Grape Variety: Pinot noir

Vineyard: Planted between 1969 and 2004 for 1.325 acres at Prémieux-Prissey and in 1968 for 1.0495 acres at Puligny-Montrachet, for a total surface of 2.3745 acres

Soil and subsoil: Clay

Vinification: The grapes are handpicked and double sorted, on a vibrating sorting table and a conveyor belt. The grapes may then be destemmed, or not, depending on the vintage, and placed in conical wooden vats. The grapes are cooled and fermentation takes place after a week of cold maceration. Cap punching or pumping over depending on the stage of vinification. Daily tasting of the wines determines our winemaking choices

Ageing: In a 19th century cellar 12 months in barrel (33 % new), with malolactic fermentation, then 6 months in stainless steel vats. Bottled according to the lunar calendar

Character: A long maturing period gives this wine excellent cellaring ability. Marked fresh fruit aromas

Serving Temperature: 16°

Format: 75 cl