

DOMAINE DUREUIL-JANTHIAL



Chapitre AOC Rully 1^{er} cru Red

Parcel: Chapitre. It is the name of the Climat and its area. Adjacent to the houses of the village, it belonged to the famous chapter of monks of the Cathedral of Chalon (constructed on an ancient temple of Saint-Etienne in the 5th century, today dedicated to Saint Vincent, the patron saint of winemakers). In 816 the episcopal council of Aix-la-Chapelle had ordered the addition of a Canonical College under monastic orders, to be attached to the cathedral. This College was called "Le Chapitre". In winegrowing regions the monks also wanted to cultivate vines, and took care that they were well tended

Geographical situation: In the centre of the appellation, facing east. This parcel at the foot of the hillside is enclosed by stone walls and well exposed to the sun allowing it to ripen early

Grape Variety: Pinot noir

Vineyard: Planted in 1958, surface 1.6334 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, then 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. Deeply concentrated in colour with superb ripe fruit aromas. This terroir always gives full-bodied wines with fine tannins

Serving Temperature: 16°

Format: 75 cl