

# DOMAINE DUREUIL-JANTHIAL



## Clos des Argillières AOC Nuits-Saint-Georges 1<sup>er</sup> cru Red

**Parcel:** Le Clos des Argillières

**Geographical situation:** At Prémieux-Prissey in the south of the appellation facing east

**Grape Variety:** Pinot noir

**Vineyard:** Planted in 1942, surface 0.9637 acres

**Soil and subsoil:** Limestone clay with a lot of surface gravel

**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 (50 % 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. Fresh, fruity aromas on the nose. This terroir always produces full bodied wines with silky tannins

**Serving Temperature:** 16°

**Format:** 75 cl