

DOMAINE DUREUIL-JANTHIAL



La Fosse AOC Rully 1^{er} cru Red

Parcel: La Fosse. This Climat is made up of three plots close to the village, in a hollow below Rabourcé, which explains the name Fosse (from the Latin Fossa “excavation, hollow, dip, ditch”). This is a natural hollow in the landscape, where the Thalie river takes its source. One of the plots bears the same name as the Climat, and another is known as Rue Du Bourg-Neuf. In French, a Bourg is the merchant quarter of the village, and Neuf – from the Latin adjective Novus meaning “new, young”, indicates the recent creation of this quarter

Geographical situation: Centre of the appellation facing full south. It is a sunny, early ripening parcel, on the middle of the hillside

Grape Variety: Pinot noir

Vineyard: Planted in 1973, surface 0.5609 acres

Soil and subsoil: Limestone clay with surface gravel.
A well-draining parcel

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 aromas of ripe fruit

Serving Temperature: 16°

Format: 75 cl