

DOMAINE DUREUIL-JANTHIAL



Cloux AOC Rully 1^{er} cru Red

Parcel: Les Clous. It is the name of both the Climat and the locality. It sits on a steep slope below Raclot and Rabourcé and has a favourable east-southeast orientation. This large, unwalled parcel most probably reunites several ancient parcels. Cloux or Clous are variants of the word Clos in Burgundy

Geographical situation: A well exposed and early ripening parcel in the centre of the appellation, in the middle of the hillside

Grape Variety: Pinot noir

Vineyard: Planted in 1936, surface 0.2152 acres

Soil and subsoil: Limestone 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 aromas of ripe fruit. This terroir always gives full-bodied wines with fine tannins

Serving Temperature: 16°

Format: 150 cl