DUREUIL-JANTHIAL





Maizières AOC Rully Red

Parcel: Maizières. The name of this large parcel, to the east of the village close to the main road, comes from the old French word Maisiere, derived from the Latin Maceria, or "dry stone wall enclosure" which has inspired many place names in the region. Many of them refer to ruins, probably of Gallo-roman constructions, which are to be found along the Chagny-Cluny Roman road, whose route the current main road largely follows

Geographical situation: In the centre of the appellation facing east. A very sunny terroir in Rully

Grape Variety: Pinot noir

Vineyard: Planted in 1998, surface 1.236 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 ripe fruit aromas. This terroir always gives full-bodied wines with fine tannins

Serving Temperature: 16°

Format: 75 cl