

DOMAINE DUREUIL-JANTHIAL



Margotés AOC Rully 1^{er} cru White

Parcel: Margotés. This Climat, close to that of the Chêne, is a reminder of the existence of oak forests here before the vines were planted. Margotte, in patois, means “bundle or bunch”. Perhaps the thin branches assembled into bundles for lighting the fire came from these nearby oak forests

Geographical situation: Rully, in the south of the appellation facing south-east

Grape Variety: Chardonnay

Vineyard: Planted in 1946 for 2.0483 acres and in 2015 for 0.1816 acres, for a total surface area of 2.2299 acres

Soil and subsoil: White limestone marl

Vinification: Handpicked and directly pressed without crushing. Static settling for 48 h before being put into barrels for alcoholic fermentation (20 % new barrels exclusively from the Tonnellerie Chassin)

Ageing: 12 months in barrel, then 6 months in stainless steel vats. Bottled according to the lunar calendar

Character: This parcel always gives taut, chiselled wines that age gracefully

Serving Temperature: 12°

Format: 75 cl