

DOMAINE DUREUIL-JANTHIAL



AOC Mercurey Red

Parcel: Les Doués

Geographical situation: To the west of the appellation, facing east.
A parcel situated at the top of the hillside

Grape Variety: Pinot noir

Total surface: 0.8253 acres²

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 superbly ripe fruit. This terroir always gives full-bodied wines with fine tannins

Serving Temperature: 16°

Format: 75 cl