

DOMAINE DUREUIL-JANTHIAL



AOC Nuits-Saint-Georges Red

Geographical situation: At Prémieux-Prissey in the south of the appellation, facing east

Grape Variety: Pinot noir

Vineyard: Planted in 1958, surface 0.2224 acres

Soil and subsoil: Limestone clay

Vinification: The grapes are handpicked and double sorted, on a vibrating sorting table and a conveyor belt. They may then be destemmed, or not, depending on the vintage, and 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
18 months in barrel (one wine old) with malolactic fermentation.
Bottled according to the lunar calendar

Character: A long maturing period gives this wine excellent cellaring ability. Deeply concentrated in colour. Ripe fruit on the nose. This terroir always produces full bodied wines with supple tannins

Serving Temperature: 16°

Format: 75 cl