

DOMAINE DUREUIL-JANTHIAL



AOC Bourgogne Passetoutgrain Red

Geographical situation: To the east of the village of Rully, near the Domaine. Parcel: mordeloup

Grape Varieties: 90% Pinot Noir and 10% Gamay

Vineyard: Planted in 1970 for a total surface area of 1.2553 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 (20 % 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. Marked aromas of fresh fruit

Serving Temperature: 16°

Format: 75 cl