



DUVERNAY PÈRE ET FILS

AOP Rully Premier Cru Champs Cloux
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Founded in 1973 by Georges and Nathalie Duvernay, the estate is rooted in Rully, at the northern edge of the Côte Chalonnaise. Since 2004, their children Dominique and Patricia have taken over, cultivating 12 hectares across Rully and Mercurey. Dominique, a passionate oenologist, oversees winemaking, while Patricia manages sales and distribution. The estate emphasizes sustainable viticulture, aiming to highlight the unique identity of each plot. The whites, made from Chardonnay, reveal beautiful tension and delicate floral aromas. The reds, dominated by Pinot Noir, are vinified with gentle extraction, resulting in silky, elegant wines. What sets the estate apart is its ability to express the pure, chiselled character of the Rully and Mercurey terroirs through precise and perfectly balanced wines.

VARIETAL

Pinot Noir 100%

LOCATION

The Champs Cloux Premier Cru vineyard lies within the Rully appellation, on clay-limestone soils typical of the Côte Chalonnaise.

IN THE VINEYARD

The vines are cultivated using sustainable methods. Soil is carefully managed, treatments are minimal, and yields are controlled through debudding. Manual harvesting ensures optimal fruit selection.

HARVEST

Grapes are hand-picked with rigorous sorting in the vineyard and again at the winery.

WINEMAKING

Traditional Burgundian vinification is used, with gentle pressing and fermentation in oak barrels. Native yeasts and temperature control preserve the purity of the fruit.

AGEING

The wine is aged in oak barrels for approximately 15 months. A very light filtration is performed before bottling, allowing for a natural deposit to form over time.

SERVING

Serving Temperature 14 to 16°C

AGEING POTENTIAL

3 to 5 years

TASTING

The Rully Premier Cru Champs Cloux red from Duvernay Père et Fils reveals a pure and refined expression of Pinot Noir. Its bright ruby color leads to a delicate nose of fresh red fruits—cherry, raspberry—enhanced by floral notes and a subtle touch of sweet spice. On the palate, the attack is smooth and silky, supported by fine tannins and vibrant freshness. The structure is elegant, with a persistent finish of morello cherry and forest floor, typical of the finest terroirs in the Côte Chalonnaise.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



DUVERNAY PÈRE ET FILS

AOP Rully Premier Cru Champs Cloux
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

FOOD PAIRINGS

This Premier Cru red pairs beautifully with characterful cuisine. It enhances pork tenderloin with cranberries, roasted duck breast, or farm-raised chicken with mushrooms. Vegetarian dishes such as root vegetable risotto or caramelized onion tart also resonate with its aromatic finesse. For cheese, opt for soft washed-rind varieties like Reblochon or Livarot.

PRODUCTION VOLUME

3 000

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.