



DOMAINE JACQUES DURY

AOP Crémant de Bourgogne

DVP Sparkling Brut
DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

Located in the heart of Rully, in the Côte Chalonnaise, Domaine Jacques Dury was founded in 1955, evolving from a mixed farming estate into a dedicated and passionate winegrowing domaine. Today, the third and fourth generations of the family—Hervé and Rémi Dury—are at the helm, with Rémi named Young Winemaker of the Year for the Côte Chalonnaise in 2023. The estate covers around 16 hectares, primarily on the limestone and marl-rich soils of southern Rully, enjoying an ideal east-facing exposure that brings a remarkable balance of freshness and precision to the wines. Its range is a true reflection of Burgundy's identity: white wines of great finesse, such as the renowned Rully Premier Cru Meix Cadot, Margotés, and Montmorin, crafted from vines sometimes over a century old (planted in 1945–46); and refined red wines from Pinot Noir grown on predominantly red clay soils. Guided by a strong family vision and an unwavering commitment to quality, Domaine Jacques Dury perfectly embodies the harmonious union of tradition and modernity, producing wines that are elegant, structured, and marked by a distinctive minerality.

VARIETALS

Chardonnay, Pinot Noir

LOCATION

The Crémant de Bourgogne from Domaine Jacques Dury is a sparkling cuvée crafted in the spirit of the great Burgundian tradition, using the traditional method.

TERROIR

The traditional method reflects the elegance and finesse characteristic of Burgundy's clay-limestone soils, where noble grape varieties express a fine balance of fruit, freshness, and structure.

IN THE VINEYARD

This Crémant is made from classic white and sometimes rosé grape varieties of Burgundy, mainly Chardonnay, often complemented by Pinot Noir to add structure and aromatic complexity. The blend is assembled with care to ensure balance, freshness, and length on the palate. The vines are cultivated with great attention to terroir expression, and canopy management is carried out to promote optimal ripeness while preserving the freshness and sanitary quality of the grapes.

HARVEST

The grapes are harvested by hand or machine, depending on the vintage and vineyard conditions, with careful bunch selection to ensure healthy, ripe fruit—perfectly suited for the production of high-quality sparkling wines.

WINEMAKING

The Crémant de Bourgogne is produced using the traditional method (also known as the Champagne method), which includes:

A first fermentation to produce the base still wine

Bottling with liqueur de tirage (yeast + sugar) to trigger a second fermentation in bottle

A natural effervescence from the CO₂ generated during this secondary fermentation

AGEING

After the second fermentation, the wine is aged on lees in bottle for a significant period (often several months to a few years depending on the cuvée), which brings:

A fine and persistent mousse

A creamy texture

More developed aromas and greater complexity

Disgorgement is carried out before release, followed by a light dosage to maintain a Brut style—fresh and dry.

SERVING

Ideal serving temperature: 8–10°C

Serve well chilled in a flute or sparkling wine glass to appreciate the finesse of the bubbles and the full aromatic expression.

AGEING POTENTIAL

3 to 5 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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TASTING

On the nose, it opens with green apple, juicy pear, and fresh citrus aromas, sometimes lifted by delicate floral notes or a touch of fine brioche from the lees ageing.

On the palate, the attack is clean and vibrant, with a refined mousse and a pleasant tension that supports a fruit-forward, fresh, and elegant expression. The finish is clean, saline, and persistent.

FOOD PAIRINGS

With its fine bubbles, lively freshness, and elegant aromatic profile, this Crémant de Bourgogne Brut pairs beautifully with a wide range of dishes, from aperitif to dessert. It shines at the start of a meal with Comté cheese gougères, smoked salmon toasts, or seafood bites. Its liveliness elevates oysters, shrimps, ceviche, or sashimi, adding brightness to delicate seafood dishes. It also works wonderfully with citrus salads, white fish tartare, or light tempura. On the cheese board, it enhances fresh goat cheese or a mild tomme. Finally, served well chilled, it gracefully accompanies lightly sweet desserts such as an apple tart or a citrus fruit salad, extending the pleasure with finesse and sparkle.