



DOMAINE JACQUES DURY

AOP Rully Premier Cru Le Meix Cadot
White

DVP | 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.

VARIETAL

Chardonnay 100%

LOCATION

This Rully Premier Cru "Meix Cadot" Blanc comes from the Côte Chalonnaise in Burgundy, at the heart of the Rully appellation. Made from 100% Chardonnay, it is crafted by Domaine Jacques Dury, a family-owned estate founded in 1955 and now run by Hervé and Rémi Dury.

TERROIR

The Meix Cadot parcel, facing east, is rooted in clay-limestone soils rich in deep clay, which brings body and roundness, while the limestone subsoil lends freshness and minerality. The vines, planted in 1945, are among the oldest in the appellation, producing grapes with remarkable aromatic concentration.

HARVEST

The grapes are hand-picked.

WINEMAKING

The winemaking process begins with a gentle pressing followed by meticulous settling. Fermentation takes place partly in stainless steel tanks and partly in oak barrels, typically with around 30–40% oak, which preserves the Chardonnay's aromatic brightness while adding a delicate touch of oak influence.

AGEING

Maturation lasts around twelve months, mostly in tank to maintain tension, with a proportion of barrel ageing to soften the texture.

SERVING

This wine is best enjoyed at a serving temperature of 12 °C (54 °F).

AGEING POTENTIAL

5 to 10 years

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TASTING

In the glass, the wine displays a bright pale gold colour with green highlights. The expressive and refined nose opens with an intense floral bouquet — acacia, honeysuckle, jasmine, hawthorn — complemented by aromas of white peach and, depending on the vintage, honey, fresh cream, or walnut. On the palate, the attack is lively and precise, leading into a generous, silky texture. There is a perfect balance between the richness imparted by the clay soils and the saline tension from the limestone subsoil. The long, persistent finish weaves together white flowers, stone fruits, and a subtle mineral note.

FOOD PAIRINGS

With its elegant texture and mineral freshness, this Rully Premier Cru Blanc pairs beautifully with oily fish such as salmon or grilled tuna, as well as shellfish like scallops or langoustines. Soft, creamy cheeses — Brie, Chaource, Saint-Nectaire — are also an excellent match, as their richness is lifted by the wine's bright acidity. For more creative pairings, try it with prawn ravioli in a lemongrass emulsion, echoing the floral and fruity nose, or roast chicken with lemon and tarragon, where the succulence of the meat meets the wine's mineral edge. A mushroom and parmesan risotto will highlight its roundness and depth, while a daring match could be a thin pear and Roquefort tart, playing on a sweet-savory contrast that harmonises with the wine's fruit and floral notes.