



DOMAINE JACQUES DURY

AOP Rully Premier Cru

DVP

White

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

The Rully Premier Cru Marissou Blanc from Domaine Jacques Dury is a refined expression of Chardonnay typical of the Côte Chalonnaise.

TERROIR

Sourced from the Marissou climat, this wine draws its singular identity from a terroir composed of rich, structured clay-limestone soils and a favorable exposure. These conditions impart the wine with tension, elegance, and aromatic complexity.

IN THE VINEYARD

The estate practices thoughtful and sustainable viticulture, with a strong focus on respecting the land and the vines. Canopy management is carried out with care to ensure even ripening and preserve both the freshness and health of the grapes until harvest.

HARVEST

The grapes are harvested by hand, allowing for meticulous selection of bunches and ensuring only perfectly ripe and healthy fruit is used.

WINEMAKING

After picking, the grapes are gently pressed as whole clusters. Alcoholic fermentation takes place in stainless steel tanks or oak barrels, depending on the batch, with the aim of preserving the aromatic finesse and freshness of the Chardonnay.

AGEING

The wine is then aged on fine lees, partially in carefully selected older barrels, to enhance texture without overpowering the fruit. Ageing typically lasts 10 to 12 months, achieving a balance of elegance, tension, and structure.

SERVING

Ideal serving temperature: 10–12°C. Serve well chilled to highlight the harmony between acidity, fruit, and minerality.

AGEING POTENTIAL

5 to 10 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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



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TASTING

On the nose, this Premier Cru Marissou delights with pure, expressive aromas, oscillating between ripe white fruits (pear, apple), delicate citrus notes, and an elegant floral touch. As the wine evolves, subtle nuances of fresh bread or light butter may emerge, reflecting its refined ageing.

The palate opens with a clean, luminous attack, followed by a development of notable breadth and depth. The balance between vibrant acidity, saline energy, and gently creamy texture gives this wine remarkable finesse. The long, persistent finish is marked by a refined minerality that beautifully extends the flavor experience.

FOOD PAIRINGS

With its bright minerality, precision of fruit, and graceful texture, this Rully Premier Cru Blanc is a perfect companion for delicate and refined cuisine. It shines with noble shellfish and crustaceans—such as lightly seared scallops, steamed langoustines, or fresh oysters—where its freshness enhances their briny finesse. It also pairs wonderfully with prepared white fish (roasted sea bass, turbot in light sauce) or seasonal vegetable risottos like asparagus or wild mushrooms. For white meats, it elevates creamy poultry dishes, chicken supreme with morels, or tender roasted veal. Finally, it reveals its full charm with aged pressed cheeses (Comté, Beaufort) or herbed fresh goat cheese, and makes a brilliant aperitif when served with marine tapas or delicate fish carpaccio.