

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DUVERNAY PÈRE ET FILS

AOP Rully Premier Cru Rabourcé  
White**PRESENTATION**

Founded in 1973 by Georges and Nathalie Duvernay, the estate is based 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, leads the 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 and elegant wines. What sets the estate apart is its ability to express the pure, chiselled character of the Rully and Mercurey terroirs through precise, perfectly balanced wines.

**VARIETAL**

Chardonnay 100%

**LOCATION**

Rully Premier Cru Rabourcé vineyard, located on a hillside with clay-limestone soils.

**TERROIR**

Clay-limestone soils that lighten in color as the slope rises.

**IN THE VINEYARD**

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

**HARVEST**

Manual harvest with rigorous sorting in the vineyard and at the winery.

**WINEMAKING**

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

**AGEING**

Aged in oak barrels. Light filtration before bottling allows for a natural deposit to form.

**SERVING**

Serving Temperature 12 to 14°C

**AGEING POTENTIAL**

3 to 5 years

**TASTING**

The Rully Premier Cru Rabourcé white from Domaine Duvernay Père et Fils captivates with its depth and brilliance. Its golden robe with luminous highlights reveals a complex nose of white flowers, candied citrus, fresh almond, and a subtle hint of flint. On the palate, the attack is broad and vibrant, supported by fine mineral tension and a generous texture. Flavors of ripe lemon, pear, and toasted bread unfold in a long, saline, and elegant finish, showcasing the nobility of this hillside terroir.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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



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## FOOD PAIRINGS

This Premier Cru white pairs beautifully with refined and seafood-based cuisine. It enhances warm oysters with lemon sabayon, roasted turbot fillet, or Bresse chicken in cream sauce. Vegetarian dishes such as artichoke risotto or grilled vegetable tart also find a perfect match in its freshness and complexity. For cheese, opt for aged pressed varieties like Beaufort or Laguiole.

## PRODUCTION VOLUME

14 000

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