



DOMAINE JACQUES DURY

AOP Rully
Red

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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

Pinot Noir 100%

LOCATION

This wine comes from the Rully appellation in the Côte Chalonnaise (Burgundy), produced by Domaine Jacques Dury, a family estate founded in 1955 and now run by Hervé and Rémi Dury. The vineyards are mainly located in the southern part of Rully, on east-facing slopes with marl-limestone soils that promote freshness and aromatic precision.

TERROIR

Pinot Noir is grown here on predominantly dry, limestone-rich soils, sometimes deeper and more marly, which lend finesse and complexity to the wine.

IN THE VINEYARD

The vineyard is tended with meticulous attention: regular soil work, sustainable farming practices, careful yield control, and manual harvesting to ensure optimum fruit quality. Canopy management and green harvesting are carried out when necessary to promote balanced ripening.

HARVEST

The grapes are handpicked.

WINEMAKING

The winemaking process begins with destemming, followed by a maceration of about 10 days, including two punch-downs, and daily pump-overs during the alcoholic fermentation (lasting 5 to 6 days). The wine is aged in tanks for 12 months before bottling.

AGEING

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SERVING

Best served at 15 °C (59 °F).

AGEING POTENTIAL

5 to 10 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ
10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE
TEL. 03 80 61 53 70

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TASTING

The robe displays a bright cherry-ruby hue. The nose reveals a bouquet of black fruits (blackcurrant, blackberry), enriched with hints of liquorice and rose petal. On the palate, the fruit takes centre stage with beautiful intensity, supported by delicate tannins.

FOOD PAIRINGS

With its fruity profile and supple tannins, Rully Montmorin Rouge is well-suited to flavourful yet balanced cuisine. Its freshness and black fruit aromas pair beautifully with roasted poultry or poultry in a light sauce, such as guinea fowl supreme with mushrooms. Noble offal – sweetbreads, sautéed kidneys – find in its delicate structure a perfect partner. Artisan charcuterie, pâtés, or terrines also bring out its gourmet character. Finally, it is an excellent match for grilled white or red meats, or roasted cuts with clear jus, where its floral and subtly liquorice notes add complexity and elegance.