



DOMAINE JACQUES DURY

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 "Montmorin" Blanc from Domaine Jacques Dury is firmly rooted in the tradition of great white wines from the Côte Chalonnaise, in the southern part of Burgundy.

TERROIR

Made exclusively from Chardonnay, this wine comes from a plot within the Montmorin climat, renowned for its well-draining clay-limestone soils and ideal exposure—both key to the wine's natural elegance and tension.

IN THE VINEYARD

The estate practices viticulture focused on expressing the character of the terroir.

HARVEST

The grapes are hand-harvested, ensuring optimal selection and respect for the fruit.

WINEMAKING

After harvest (most often by hand depending on the vintage), the grapes are pressed as whole bunches. Fermentation takes place either in stainless steel tanks or oak barrels.

AGEING

The wine is then aged on fine lees, partly in older barrels (typically 4 years or more), adding complexity without overshadowing the fruit. The ageing period lasts approximately 10 to 12 months, aiming for a perfect balance between freshness and texture.

SERVING

Ideal serving temperature: 10–12°C. Serve slightly chilled to enhance the wine's aromatic precision and liveliness.

AGEING POTENTIAL

3 to 5 years

TASTING

On the nose, the wine reveals precise aromas of white fruits (pear, apple), subtle citrus zest, and delicate white flowers. Depending on the vintage, hints of brioche or hazelnut may emerge, reflecting a well-integrated oak ageing. This bouquet illustrates the finesse of Chardonnay grown on limestone soils.

On the palate, it delivers a harmonious blend of freshness, precision, and suppleness. The attack is lively, driven by bright acidity. The mid-palate is rounder, with a fine texture and well-balanced weight. A saline, taut finish enhances the fruit and underscores a chalky minerality, a signature trait of Rully whites.

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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AOP Rully
White

FOOD PAIRINGS

With its precise and elegant profile, this Rully Blanc is a natural match for refined cuisine. It shows its subtlety alongside a sea bream ceviche or fine de claire oysters, where its freshness echoes the dishes' delicacy. It also shines with creamy poultry dishes or an asparagus risotto, where its roundness balances richness.

A fillet of pollock in an almond crust will highlight its finesse and long aromatic finish. With semi-hard cheeses like young Comté or mild Beaufort, it brings out delicate nutty notes. Finally, it is an excellent choice for a refined aperitif, served well-chilled with cold bites, mini skewers, or a fish carpaccio, offering a mouthwatering and elegant start to any meal.