

P. et M. Jacqueson

TECHNICAL NOTES

P. ET M. JACQUESON 2022 RULLY 1^{ER} CRU "PRÉAUX"

Henri Jacqueson planted his first vines in 1946 and was instrumental in establishing Rully as a high-quality appellation. Now run by his grand-daughter Marie, the Jacqueson domaine is recognized among the very best in the Côte Chalonnaise.

VINEYARDS

32+ acres total; 27 in Rully, 3 in Mercurey and 2 in Bouzeron (breaks down to about 17 acres Chardonnay, 12 Pinot Noir, 3 Aligoté).

APPELLATION

Rully 1^{er} Cru AOP.

COMPOSITION

Pinot Noir.

VITICULTURE

Sustainably-grown. Sourced from the 45-year-old "Les Préaux" vineyard, acquired by the Jacquesons in January 2016. Situated next to their "Les Cloux" vineyard, soils are dominated by limestone, clay and fine silt. All vineyard work is undertaken manually/mechanically (no sprays for weeding).

VINIFICATION

Manual harvest. Grapes were fully destemmed. 15-18 days fermentation in tank with one pigeage per day. Matured 12 months in French Oak barrels (20-25% new). Fined with egg-whites, then racked and bottled unfiltered.

ALCOHOL

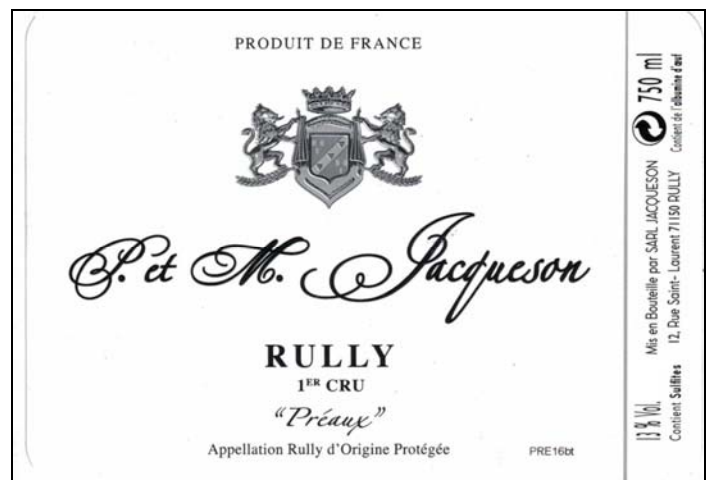
13%

TASTING NOTES

Offers ripe, red fruit aromas, with light forest floor and vanilla notes. Intense fruit and, supple, fine-grained tannins lead to a lingering finish.

SERVE WITH

Enjoy with strong cheeses and rich, flavorful dishes including beef burgundy and chicken with morel mushrooms and cream sauce.



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