P. et M. Jacqueson

TECHNICAL NOTES

P. ET M. JACQUESON 2023 MERCUREY 1ER CRU 'LES NAUGUES'

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). The 'Les Naugues' plot is .63 hectares and was planted in 1963. The name originated from the Nogues Walnuts, and the vineyard was planted along the once abundant walnut trees in burgundy. The soils are brown clay and there is southern exposure.

APPELLATION
Mercurey AOP.

COMPOSITION
Pinot Noir

VITICULTURE
Sustainably-grown. Sourced from the “Les Naugues" vineyards. Vines are pruned in both Guyot and Cordon styles. All vineyard work is undertaken manually/mechanically (no sprays for weeding).

VINIFICATION
Manual harvest. Grapes were destemmed and gently pressed. A cold maceration of 3-6 days occurs, followed by fermentation using native yeasts. Punch downs and pump over frequency is determined by constant tasting. Wine is aged in barrel (20% New) for 12 months, prior to being fined using egg whites barrel by barrel, and bottled without filtration.

ALCOHOL
13%

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TASTING NOTES
Offers ripe, white and yellow fruit aromas, with hints of honey, floral aromas, and a light saline, mineral note. Round and expansive on the palate, with a vibrant acidity and energetic finish.

SERVE WITH
Excellent with poultry, richly sauced fish preparations, and dishes featuring savory cheeses (quiche, goat cheese tart, more…)