

Domaine Paul et Marie Jacqueson Rully "Les Chaponnières" red 2022



Product price:

€162.00

Product features:

Area: BURGUNDY

Winemaker: Paul et Marie Jacqueson

Vintage: 2022

Appellation: Rully

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: pinot noir

Product short description:

Pinots around thirty years old on clay-limestone soil, a great Burgundian classic very much characterized by red fruits, in a beautiful vintage!

Product description:

PRESENTATION OF DOMAINE JACQUESON
+ ALL ITS OTHER WINES IN STOCK

Comments on this:

Domaine Jacqueson Rully "les Chaponnières" red 2022

Commentary written by the domaine: *This red wine is made from a plot of pinot noir aged for about 12 months in oak barrels, 25% of which are new. It is a wine with a fleshy and fruity palate. The major aromas are strawberry and blackcurrant.*

Technical Sheet written by the domaine:

Age of the vines: planted in 1985

Soil: Limestone with fine clay-limestone fraction

Know-How: The soil is worked mechanically (no herbicides), only slow and shallow plowing maintains our soils. The harvest is entirely manual, and the grapes are sorted and destemmed upon arrival at the winery.

All our red and white wines are aged 100% in oak barrels made by several Burgundian coopers with staves sourced from central France and dried for at least 2 years. We bottle our wines ourselves, in our cellar, after a very light filtration for the whites. The presence of a slight deposit in the bottle is natural and does not alter the tasting qualities of our wines.

NOTE: All our wines are harvested manually after maturity assessment. For the reds, the bunches are transported in small crates and arrive at the cellar in perfect condition, before being meticulously sorted to eliminate any botrytized or green grapes. This work is essential, and we attach great importance to it. Furthermore, our red wines are clarified with egg white; this process is done barrel by barrel, allowing us not to filter them.

Vinification:

- The racking operation for red wines: After 12 months of aging in barrels and clarification with egg white (whole farm egg), we rack the reds before bottling. This operation, done gently and traditionally, requires skill and particular attention to "draw" the clear wine (we leave behind the fine lees and rack the clear wine until the last drop).
- Vinification of red wines: The grapes, checked and sorted on a sorting table, are destemmed and transferred to the tanks where alcoholic fermentation takes place for about 15 to 18 days with daily punching down. The temperature is controlled with a cooling or heating system as needed. The young wine is then put into barrels, where it will be aged in oak (25% of which are new) for about 12 months.

Growing Method: We have always used two complementary control systems. Firstly, prophylactic measures allow us to act upstream on the factors favoring the development of diseases. This includes mechanical and manual weeding. (We do not use any herbicides).

We also perform meticulous bud thinning to limit the density of vegetation, humidity, and thus the risk of fungal development. Finally, we regularly trim and top to promote aeration, always aiming to prevent the appearance of pests.

Thus, constant attention to climatic conditions and the evolution of the vines allows us to bring perfectly ripe, healthy, and high-quality grapes to maturity when conditions are right.

Next, our approach is "reasoned," as we aim to use phytosanitary products rationally.

We strictly adhere to approved doses and set tolerance thresholds to minimize pollution related to the

use of these products. To achieve this, we work in correlation with a plant protection organization.