

Domaine Paul et Marie Jacqueson Mercurey red 2022



Product price:

€156.00

Product features:

Area: BURGUNDY

Winemaker: Paul et Marie Jacqueson

Vintage: 2022

Appellation: Mercurey

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: pinot noir

Product short description:

A lively Mercurey village wine made from young vines. A feat of craftsmanship and a very lovely Burgundy pinot noir, without pretension.

Product description:

PRESENTATION OF DOMAINE JACQUESON
+ ALL ITS OTHER WINES IN STOCK

Domaine Jacqueson Mercurey red 2022

Technical Sheet written by the domaine :

Age of the vines: planted in 1998

Expertise: 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 using staves sourced from central France and dried for at least 2 years. We bottle our wines ourselves, at our cellar. The presence of a slight deposit in the bottle is natural and does not affect the tasting qualities of our wines.

PLEASE NOTE: All our wines are harvested manually after maturity assessment. 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 the utmost importance to it. Furthermore, our red wines are clarified with egg whites, a process carried out barrel by barrel, allowing us to avoid filtration.

Vinification:

- The racking operation for red wines: After 12 months of aging in barrels and clarification with egg whites (whole farm eggs), 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 transferred to barrels where it will be aged in oak (25% new) for about 12 months.

Cultivation 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 overcrowding 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 achieve perfect maturity of healthy and quality bunches when conditions are right.

Afterwards, 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.