

Domaine Paul et Marie Jacqueson Mercurey 1er Cru "Les Champs Martin" red 2022



Product price:

€264.00

Product features:

Area: BURGUNDY

Winemaker: Paul et Marie Jacqueson

Vintage: 2022

Appellation: Mercurey 1er Cru

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: pinot noir

Product short description:

The Great Wine for aging from the domaine, which closely follows the more prestigious appellations of the Côte de Beaune located a few kilometers further north. WARNING, 2022 is the last vintage produced, the lands had been leased for decades and are no longer farmed by Pierre and Marie Jacqueson.

Product description:

PRESENTATION OF DOMAINE JACQUESON
+ ALL ITS OTHER WINES IN STOCK

Comments on this

Domaine Jacqueson Mercurey 1er Cru "Les Champs Martin" red 2022

Commentary written by the domaine : *One of the finest terroirs in Mercurey. An exceptional plot*

facing south that benefits from the first and last minute of sunlight each day. The result is a harvest of very high quality, perfectly ripe and healthy. The wine produced is powerful due to its concentration and characterful tannins. On the nose, an explosion of fresh red fruits. A great wine. A longer aging will ensure a beautiful development.

Technical Sheet written by the domaine :

Age and location: Plot of 1h52. Planted in 2007.

Grape variety: Pinot noir.

Origin of the name: An ancient vast ensemble of fields belonging to the Martin family.

Soils and exposure: South-facing. Brown limestone soil with a loamy-clay fraction.

Know-How: The soil is worked mechanically (no herbicides), only slow and shallow plowing maintains our soils. The harvest is entirely manual, the grapes are sorted and destemmed as soon as they arrive 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 all 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 work 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 barreled and will be aged in oak barrels (of which 25% are new) for about 12 months.

Farming Method: We have always used two complementary control systems. Firstly, prophylactic measures that allow us to act upstream on 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 bring perfectly ripe, healthy, and quality bunches 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 this end, we work in correlation with a plant protection organization.