

Domaine Paul et Marie Jacqueson Rully 1er Cru "Préaux" red 2023



Product price:

€204.00

Product features:

Area: BURGUNDY

Winemaker: Paul et Marie Jacqueson

Vintage: 2023

Appellation: Rully 1er Cru

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 93/100

Cépage dominant: pinot noir

Product short description:

Each cuvée from the domaine Jacqueson has impressed us; we have selected almost all of them! 2023 is very charming from its youth, and its balance will allow it to be enjoyed as early as 2025, if possible before the 2022, a more structured vintage that will require a bit more waiting. **93/100 RVF**

Product description:

PRESENTATION OF THE DOMAINE JACQUESON
+ ALL ITS OTHER CUVÉES IN STOCK

Domaine Paul et Marie Jacqueson Rully 1er Cru "Préaux" red 2023

RVF Guide to the Best Wines of France 2026 (Sept 2025): **93/100**. *Juicy and ample, Préaux is very flavorful, framed by a precisely executed aging.*

Technical Sheet written by the domaine :

Know-How: The soil is worked mechanically (no herbicides), with only slow and shallow plowing maintaining our soils. The harvest is entirely manual, with the grapes 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, 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 affect the tasting qualities of our wines.

NOTE: All our wines are harvested manually after maturity assessment.

Vinification:

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

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

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 clusters to maturity when conditions are right.

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

We strictly adhere to approved dosages 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.