

Domaine Paul et Marie Jacqueson Rully 1er Cru "Les Cloux" 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: 94/100

Cépage dominant: pinot noir

Product short description:

Coup de Coeur and 94/100 RVF. Each cuvée from the domaine Jacqueson has impressed us, we have selected almost all of them!

Product description:

PRESENTATION OF DOMAINE JACQUESON
+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this:

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

RVF Guide to the Best Wines of France 2026 (Sept 2025): **Favorite** and

94/100. *Infused and precise, Les Cloux goes further in complexity and finesse.*

Commentary written by the domaine: *This red wine is made from a plot of pinot noir, aged for about 12 months in oak barrels, of which 25% are new.*

Its color is ruby, the aromas are intense, composed of fruits, complemented by quality oak.

On the palate, this wine is concentrated, spicy, very ample, and well-structured.

Technical Sheet written by the domaine:

Age and location: Plot of 1h26, located in the middle of the main hillside of Rully. Planted in 1967.

Grape variety: Pinot noir.

Origin of the name: Cloux is one of the many interpretations of the word "clos" in Burgundian patois.

Soils and exposure: Southeast exposure, very stony brown limestone and calcareous soils, and loamy-clay colluvium.

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 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, at 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.

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 put into barrels 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 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 carry out 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 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 the 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.