

Domaine Paul et Marie Jacqueson Mercurey red 2023



Product price:

€150.00

Product features:

Area: BURGUNDY

Winemaker: Paul et Marie Jacqueson

Vintage: 2023

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 made from young vines. A feat of craftsmanship and a very lovely Burgundy pinot noir, unpretentious (as always with Jacqueson).

Product description:

PRESENTATION OF DOMAINE JACQUESON
+ ALL ITS OTHER CUVEES IN STOCK

Domaine Jacqueson Mercurey red 2023

Technical Sheet written by the domaine :

Vine Age: planted in 1998

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 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 alter the tasting qualities of our wines.

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 pumped into 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 the factors favoring the development of diseases. This includes mechanical and manual weeding. (We do not use herbicides at any time).

We also carry out 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.

Afterwards, 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 achieve this, we work in correlation with a plant protection organization.