

Domaine Paul et Marie Jacqueson Mercurey 1er Cru "Les Velley" red 2023



Product price:

€192.00

Product features:

Area: BURGUNDY

Winemaker: Paul et Marie Jacqueson

Vintage: 2023

Appellation: Mercurey 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:

93/100 RVF. A cuvée from a 1er Cru that was created only 8 years ago, not yet as renowned as Champs Martin... but destined for a great future, especially since Champs Martin will no longer exist starting from the 2023 vintage :-)

Product description:

PRESENTATION OF DOMAINE JACQUESON
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this

Domaine Paul et Marie Jacqueson Mercurey 1er Cru "Les Velley" red 2023

RVF Guide to the Best Wines of France 2026 (Sept 2025): 93/100. Les Velley

delivers darker fruit, with notes of soot and licorice.

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.*

We acquired this plot in Mercurey in 2011, and after a long replanting effort, we are proud to offer you this structured and fairly tannic premier cru.

The nose is subtle and delicate, with notes of very ripe dark fruits, sweet spices, and a slight hint of peony. The palate, on the other hand, is ample and voluptuous, very balanced, harmonious, and leaves us with a beautiful finish.

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 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 any botrytized or green grapes. This work is essential, and we attach great importance to it. Additionally, our red wines are clarified with egg whites, a process done 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 the fine lees behind 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.

Cultivation Method: We have always used two complementary fighting 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 any herbicides).

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.

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