

Domaine Paul et Marie Jacqueson Rully white 2023



Product price:

€174.00

Product features:

Area: BURGUNDY

Winemaker: Paul et Marie Jacqueson

Vintage: 2023

Appellation: Rully

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 91/100

Cépage dominant: chardonnay

Product short description:

A very lovely Rully white. Its nose reveals mineral and floral notes. On the palate, it is refined and digestible, perfectly balanced.

Product description:

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

Comments on this:

Domaine Paul et Marie Jacqueson Rully blanc 2023

RVF Guide to the Best Wines of France 2026 (Sept 2025): 91/100. Lively, well-defined, the simple Rully is well in place.

Technical Sheet written by the domaine:

Age and location: Blend of 3 plots located in Rully. "La Barre", "Fromanges" and "La Créé". Average age of the vines: 25 years.

Grape variety: Chardonnay.

Origin of the name: A difficult, shallow soil that needs to be "scraped" to work it.

Soils and exposure: East-facing. Brown limestone soils and clayey 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. 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. Furthermore, our red wines are clarified with egg whites, a process done barrel by barrel, allowing us not to filter them.

Vinification:

- Vinification of white wines: the grapes are pressed in a pneumatic press, and the resulting must is "settled" for about 24 hours before being placed directly in barrels (20% of which are new) for alcoholic fermentation. Topping up and bâtonnage occur frequently. Aging lasts for 12 months, and bottling is preceded by a light filtration.

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 carry out meticulous shoot thinning to limit vegetation overcrowding, 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.
