

# Domaine Jacqueson Rully 1er Cru "Grésigny" dry white 2022



**Product price:**

**€270.00**

**Product features:**

Area: BURGUNDY

Winemaker: Paul et Marie Jacqueson

Vintage: 2022

Appellation: Rully 1er Cru

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 93/100

Cépage dominant: chardonnay

## **Product short description:**

The largest cuvée from Pierre and Marie Jacqueson, aged longer than the others, for 18 months in barrels, including 15% new barrels. It comes from an old vine planted by their grandfather in

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1950. **93/100 RVF.**

**Product description:**

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

Comments on this

**Domaine Jacqueson Rully 1er Cru "Grésigny" Dry White 2022**

**RVF Guide to the Best Wines of France 2025** (August 2024). **93/100**. *Notes of white flowers and citrus in Grésigny, ideally ripe and finely spiced on the finish, supported by very judicious aging: perhaps the most persistent of the whites.*

**Technical Sheet written by the domaine :**

**Age of the vines:** Plot of 80 ares located in the south of the appellation, on the hillside of the whites. Planted in 1950.

**Grape variety:** chardonnay

**Origin of the name:** From Gracinius, the first Gallo-Roman owner of a rural domaine that extended over this climate.

**Soil:** East, southeast exposure. Very stony brown limestone soils.

**Vine management and vinification:** Simple Guyot pruning. Manual harvesting, sorting, direct pressing, gravity settling, and alcoholic fermentation in barrels.

**Vinification and production of white wines:** Harvesting is done exclusively by hand. The grapes are sorted right from the vineyard. They are then brought to the winery and directly pressed using a pneumatic press. The pressing cycle depends on the cuvees, the year, and the health condition. The collected juices are tasted and analyzed.

Depending on the vintages, the first juices are discarded. The musts are then put into tanks and naturally settled by decantation. After 24 or 36 hours, we draw off the clear juices and some "golden" lees, rich in nutrients, to put directly into barrels where the alcoholic fermentation will take place.

Bâtonnage is not systematic and depends on the cuvees and vintages.

Bottling will take place 12 or 18 months later, after a light filtration.

**Ageing and bottling:** 100% in barrels, including 15% new barrels for 18 months. Bottling preceded by a light filtration.

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