

# Domaine Paul et Marie Jacqueson Rully red 2024



**Product price:**

**€144.00**

**Product features:**

Area: BURGUNDY

Winemaker: Paul et Marie Jacqueson

Vintage: 2024

Appellation: Rully

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: pinot noir

## **Product short description:**

A delicious Rully, even when young! Perhaps with the exception of the 2024 vintage, which seems quite closed upon its release in late 2025. We will have to wait at least until the summer of 2026 to taste the first bottle, if not longer. Fortunately, the sumptuous 2022 and 2023 (chaponnières) remain for fans of this cuvée who want it for Christmas 2025!

## **Product description:**

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

Comments on this:

**Domaine Jacqueson Rully "les Chaponnières" + "La Barre" red 2024**

**In this tiny year 2024 (in terms of harvest, not quality!), the two lieux-dits "Chaponnières" and "La Barre"**

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have been blended into this cuvée, which becomes a simple "Rully red" without geographical indication. This does not detract from the quality of this cuvée, which is denser than usual and should be tasted after the "Chaponnières" and "La Barre" 2023 for regulars.

## Technical Sheet of "Chaponnières" written by the domaine :

**Vine Age:** planted in 1985

**Soil:** Limestone with a fine clay-limestone fraction

**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 upon arrival 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. Additionally, our red wines are clarified with egg whites, and this work is done barrel by barrel, allowing us not to filter them.

### 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 dexterity 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 barreled and will be aged in oak barrels (of which 25% are new) for about 12 months.

**Cultivation 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 any herbicides).

We also perform 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.

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Thus, constant attention to climatic conditions and the evolution of the vines allows us to bring healthy and quality grapes to perfect 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 do this, we work in correlation with a plant protection organization.