

Domaine Paul et Marie Jacqueson Rully 1er Cru "Préaux" red 2024



Product price:

€186.00

Product features:

Area: BURGUNDY

Winemaker: Paul et Marie Jacqueson

Vintage: 2024

Appellation: Rully 1er Cru

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: pinot noir

Product short description:

Each cuvée from the domaine Jacqueson has impressed us, we have selected almost all of them! Beware of the 2024 vintage, which seems quite closed upon its release at the end of 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 vintages are still available for fans of this cuvée who want it for Christmas 2025!

Product description:

PRESENTATION OF DOMAINE JACQUESON
+ ALL ITS OTHER CUVÉES IN STOCK

Domaine Paul et Marie Jacqueson Rully 1er Cru "Préaux" rouge 2024

Technical Sheet written by the domaine :

Expertise: The soil is worked mechanically (no herbicides), with only slow and shallow plowing maintaining 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, 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 studying their maturity.

Vinification:

- The racking operation for red wines: After 12 months of aging in barrels and clarification with egg white (farm-fresh whole egg), we rack the reds before bottling. This operation, done gently and traditionally, requires dexterity and special 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 transferred to barrels where it will be aged in oak (of which 25% are new) for about 12 months.

Farming Method: We have always used two complementary pest control 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 herbicide products whatsoever).

We also perform meticulous bud thinning to limit the accumulation 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 to perfect maturity healthy and quality clusters when conditions are right.

Then, 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.