

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



Product price:

€192.00

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! Be careful with 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 2023s are still available for fans of this cuvée who want them for Christmas 2025!

Product description:

PRESENTATION OF DOMAINE JACQUESON
+ ALL ITS OTHER CUVÉES IN STOCK

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

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 barrels.

Its color is ruby, with intense aromas of fruit, complemented by quality oak.

On the palate, this wine is concentrated, spicy, very ample, and well-structured.

Technical Sheet written by the domaine :

Age and location: Plot of 1h26, located in the middle of the main hillside of Rully. Planted in 1967.

Grape variety: Pinot noir.

Origin of the name: Cloux is one of the many interpretations of the word "clos" in Burgundian patois.

Soils and exposure: Southeast exposure, very stony brown limestone and calcareous soils, and loamy-clay 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 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.

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 skill 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 put into barrels and will be aged in oak (of which 25% are new) for about 12 months.

Farming Method: We have always used two complementary 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 herbicides).

We also carry out meticulous bud thinning to limit the density 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 clusters to maturity when conditions are right.

Then, our approach is "reasoned," as we aim for a rational use of phytosanitary products.

We strictly adhere to approved doses and set tolerance thresholds to minimize pollution related to the use of these products. To this end, we work in correlation with a plant protection organization.