

Domaine Paul et Marie Jacqueson Rully 1er Cru "Margotés" white 2024



Product price:

€198.00

Product features:

Area: BURGUNDY

Winemaker: Paul et Marie Jacqueson

Vintage: 2024

Appellation: Rully 1er Cru

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: chardonnay

Product short description:

One of the finest 1er cru of Rully in white. Note that the 2024 vintage is still tight in December 2025 when we receive it; it is recommended to keep it for a few more months without touching it, and to prefer the 2023s and then the 2022s before tackling the 2024s, a vintage with great aging potential!

Product description:

PRESENTATION OF DOMAINE JACQUESON
+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this:

Domaine Jacqueson Rully 1er Cru "Margotés" white 2024

Commentary written by the domaine: *This recently planted parcel is located in the best climates of our village. This wine will charm you with its concentration and floral aromas that evolve into vanilla and*

toasted notes.

Technical Sheet written by the domaine:

Age of the vines:planted in 1999

Soil:Marlstone-Limestone

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, 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:

- 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 (of which 20% 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. Initially, 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 accumulation of vegetation, humidity, and therefore 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 grapes to maturity when conditions are right.

Subsequently, 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 achieve this, we work in correlation with a plant protection organization.