

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

Product price:

€234.00



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:

A Premier Cru made from 25-year-old Chardonnays, aged in barrels (including 20% new) for superb aromas and a beautiful balance on the palate for at least 5 years. 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 followed by the 2022s before tackling the 2024s, a vintage with great aging potential!

Product description:

PRESENTATION OF DOMAINE JACQUESON
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this

Domaine Jacqueson Rully 1er Cru "La Pucelle" white 2024

Comment written by the domaine:

This dry white wine made from Chardonnay grapes comes from a vineyard planted in 1992, and it is aged in oak barrels (20% new) for about 12 months.

This climate is very early in maturity and produces wines of great amplitude, very fruity, with aromas of honey and white flowers. Butter aromas develop as the wine ages.

This vintage can be kept for about 5 years or even longer depending on the vintage.

Technical Sheet written by the domaine :

Age of the vines: planted in 1992

Soil: predominantly limestone + brown clays

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 affect the tasting qualities of our wines.

NOTE: All our wines are harvested manually after studying maturity.

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 (20% 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 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 grapes to maturity when conditions are right.

Subsequently, our approach is "reasoned," as we aim to use phytosanitary products rationally.

We strictly adhere to approved dosages 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.