

Domaine Jacqueson Rully 1er Cru "Grésigny" dry white 2023



Product price:

€252.00

Product features:

Area: BURGUNDY

Winemaker: Paul et Marie Jacqueson

Vintage: 2023

Appellation: Rully 1er Cru

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 93/100

Cépage dominant: chardonnay

Product short description:

The largest cuvée from Pierre and Marie Jacqueson, aged longer than the others, for 18 months in barrels including 15% new barrels. It comes from an old vine planted by their grandfather in

1950. **93/100 RVF.**

Product description:

PRESENTATION OF THE DOMAINE JACQUESON
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this

Domaine Jacqueson Rully 1er Cru "Grésigny" Dry White 2023

RVF Guide to the Best Wines of France 2026 (Sept 2025). **93/100**. ...*Like Grésigny, the deepest, most consistent, and complete with its fine bitterness.*

Technical Sheet written by the domaine :

Age of the vines: 80 ares parcel located in the south of the appellation, on the white slopes. Planted in 1950.

Grape variety: chardonnay

Origin of the name: From Gracinius, the first Gallo-Roman owner of a rural domaine that extended over this climate.

Soil: East, southeast exposure. Very stony brown limestone soils.

Vine management and vinification: Simple Guyot pruning. Manual harvesting, sorting, direct pressing, gravity settling, and alcoholic fermentation in barrels.

Vinification and production of white wines: Harvesting is done exclusively by hand. The grapes are sorted right from the vineyard. They are then brought to the winery and directly pressed using a pneumatic press. The pressing cycle depends on the cuvees, the year, and the health condition. The collected juices are tasted and analyzed.

Depending on the vintages, the first juices are discarded. The musts are then placed in tanks and naturally settled by decantation. After 24 or 36 hours, we draw off the clear juices and some "golden" lees, rich in nutrients, to be directly put into barrels where the alcoholic fermentation will take place.

Bâtonnage is not systematic and depends on the cuvees and vintages.

Bottling will take place 12 or 18 months later, after a light filtration.

Ageing and bottling: 100% in barrels, of which 15% are new barrels for 18 months. Bottling preceded by a light filtration.
