



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

P. & M. JACQUESON

AOP Rully Premier Cru Margotés
White



PRESENTATION

Founded in 1946 by Henri Jacqueson, the estate was a pioneer in promoting the Rully appellation, contributing to its influence. His son Paul Jacqueson continued this quest for excellence, and today, his children Marie and Pierre perpetuate this heritage with passion. The estate extends over 18 hectares, spread over Rully, Mercurey, and Bouzeron, with 55% red wines and 45% white wines. Sustainable cultivation preserves the natural balance of the vines. The harvest is manual, followed by meticulous sorting of the berries. Vinifications are precise, with controlled fermentations and aging in oak barrels of several wines. The whites stand out for their tension and minerality, while the reds reveal an elegant structure and silky tannins. Our uniqueness: meticulous artisanal work that fully expresses the diversity of the Côte Chalonnaise terroirs.

VARIETAL

Chardonnay 100%

LOCATION

A 0.75-hectare parcel located on the "Blas" hillside, in the southern part of the Rully appellation

Age of vines: 25 years old

TERROIR

East to southeast exposure. White marls and limestone soils, very stony.

IN THE VINEYARD

Single Guyot pruning.

HARVEST

Manual harvesting.

WINEMAKING

Sorting, direct pressing, gravity settling, and alcoholic fermentation in oak barrels.

AGEING

100% aged in oak barrels for 12 months, with 15 to 20% new oak. Light filtration before bottling.

SERVING

Serving temperature: 11–12°C

AGEING POTENTIAL

3 to 5 years

TASTING

Rully Premier Cru "Margotés" Blanc by Jacqueson delights with a bright golden hue and crystal-clear reflections. The nose reveals a refined bouquet of white flowers, ripe pear, and peach, enhanced by a subtle, mouthwatering mineral note. The palate opens with vibrant freshness, followed by a silky, full-bodied texture that envelops the mouth with delicate hints of fresh almond and candied lemon. The balance is striking between ripe fruit richness, lively acidity, and a lingering, mineral-driven finish that evokes the stony limestone soils of the Côte Chalonnaise.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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FOOD PAIRINGS

This noble white pairs beautifully with dishes that highlight both its elegance and structure. Perfect matches include pan-seared sea bass or dorade with a lemon butter sauce, or a langoustine risotto, where the wine's silky texture echoes the creaminess of the dish. It also complements creamy poultry or veal dishes, as well as crayfish-based recipes. For cheese, a well-ripened Chaource or a young Comté create a lovely contrast between creamy softness and the wine's vibrant character. Serve well chilled at 11–12°C to reveal all its finesse and complexity.

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