



DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

P. & M. JACQUESON

AOP Mercurey Premier Cru Les Naugues
Red



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

Pinot Noir 100%

LOCATION

A 0.63-hectare parcel planted in 1963.
Age of vines: 61 years old

TERROIR

South-facing. Predominantly clay-rich brown soils.

IN THE VINEYARD

One-third of the vineyard is pruned using the Cordon de Royat method, the rest with single Guyot pruning.

HARVEST

Manual harvest in small crates.

WINEMAKING

Sorting table, destemming, gravity-fed vatting. Cold maceration (between 5 and 10°C) for 3 to 6 days, followed by alcoholic fermentation. Vatting lasts 2 to 3 weeks, sometimes longer depending on the vintage. Pump-over and occasional punch-downs are adjusted after tasting.

AGEING

100% aged in oak barrels for 12 months, including 20% new oak. One racking in July, followed by egg white fining, barrel by barrel. Bottled without filtration.

SERVING

Serving temperature: 14–16°C

AGEING POTENTIAL

5 to 10 years

TASTING

On the palate, this wine reveals aromas of red fruits (cherry, raspberry), with hints of leather, smoke, and well-integrated oak bringing subtle notes of vanilla and clove. A rounded, fresh, and generous wine, carried by a lively acidity that adds length and balance.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE
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FOOD PAIRINGS

This wine pairs beautifully with ribeye steaks, beef cuts, and lamb — whether braised or served with rich sauces. Roast pork finds a natural match in its aromatic depth, and slow-cooked poultry is equally flattered. It even complements exotic dishes, whose spices resonate with the wine's complex, generous profile.

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