

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# P. & M. JACQUESON

AOP Rully Premier Cru Vauvry  
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 0.78-hectare parcel located in the southern part of the appellation, on the "Blas" hillside.

Age of vines: 38 years old

## TERROIR

East to southeast exposure. White marls and marly limestone soils.

## IN THE VINEYARD

Single Guyot pruning.

## HARVEST

Manual harvest.

## WINEMAKING

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

## AGEING

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

## SERVING

Serving temperature: 10–12°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

Rully Premier Cru "Vauvry" Blanc reveals a pale yellow robe with subtle green reflections in its youth. The nose opens with fresh white fruits — green apple and ripe pear — alongside citrus notes of lemon and mandarin zest, all lifted by a delicate saline minerality. With age, floral tones of acacia and elderflower, as well as nuances of quince and light honey, enrich the bouquet. On the palate, the wine is lively and vibrant, driven by finely integrated acidity. The body is generous yet balanced, with a smooth texture and a long, precise, saline finish.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## FOOD PAIRINGS

This Premier Cru white wine pairs beautifully with refined yet expressive dishes. It shines with noble fish — such as sea bream, sea bass, or turbot — served with lemon butter or a citrus glaze. Seafood, especially scallops and grilled shellfish, will enhance its mineral and saline character. Poultry in light cream sauces, like a suprême de poularde, or roasted root vegetables (potato, celery root, parsnip) will complement its fruity and floral tones. For cheese, choose a gently aged soft-rind cheese like Brie de Meaux or Chaource, which will balance the wine's structure and delicacy. Serve well chilled at 10–12°C to enjoy its full aromatic expression.

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