



**DVP**

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# P. & M. JACQUESON

AOP Rully  
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 1.67-hectare parcel planted in 1985, located in the northern part of the Rully appellation. An additional 0.56-hectare parcel on the same hillside was planted in 2016. Age of vines: 40 years old

## TERROIR

East-facing slopes. Gravelly brown limestone soils with silty-clay colluvial deposits.

## IN THE VINEYARD

Half of the vineyard is trained using the Cordon de Royat method, the other half 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. The frequency of pump-overs or occasional punch-downs depends on the vintage and is adjusted following tasting.

## AGEING

Aged 100% in oak barrels for 12 months, including 15% new oak. Racked once in July, followed by egg white fining, barrel by barrel. Bottled without filtration.

## SERVING

Serving temperature: 14-16°C

## AGEING POTENTIAL

3 to 5 years

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## TASTING

Rully Rouge “Les Chaponnières” displays a brilliant, limpid ruby hue. The nose is immediately appealing with fresh aromas of red fruits — cherry and strawberry — complemented by subtle earthy and lightly oaked notes that add depth without overpowering the fruit. On the palate, the wine is elegant and well-balanced: soft on entry, lively in the mid-palate, with fine yet present tannins that temper the wine’s juicy character. The overall impression is one of brightness and indulgence, with a clean, slightly saline finish that enhances the fruit and delivers a fresh, precise style.

## FOOD PAIRINGS

Charming and refined, this wine is ideal with moderately structured dishes that highlight its fruit and freshness. Think duck with cherries or roast chicken with herbs (thyme, rosemary) to bring out its richness. Sautéed mushrooms or a seasonal mushroom risotto will echo its subtle earthy notes. For cheese, choose soft, aged varieties like Brie de Meaux or a lightly ripened Chaource, served at room temperature. Serve between 14–16°C to fully enjoy its aromatic finesse and gourmand texture.

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