



P. & M. JACQUESON

AOP Mercurey

Red
DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

Founded in 1946 by Henri Jacqueson, the estate was a pioneer in enhancing the reputation of 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 legacy with passion.

The estate covers 18 hectares, spread over Rully, Mercurey, and Bouzeron, with 55% red wines and 45% white wines. Sustainable farming helps preserve the natural balance of the vines. Harvesting is done manually, followed by meticulous sorting of the berries.

Vinification is precise, with controlled fermentations and aging in oak barrels of several wines. The whites stand out for their tension and minerality, while the red

VARIETAL

Pinot Noir 100%

LOCATION

The Les Villages cuvée from P. & M. Jacqueson represents the classic expression of the AOP Mercurey, one of the benchmark red wine appellations from the Côte Chalonnaise in Burgundy. Produced from vineyards surrounding the village of Mercurey, this wine is made from 100% Pinot Noir, delivering a rich, harmonious, and authentically Burgundian aromatic profile.

Age of vines: 32 years old

TERROIR

The Mercurey vineyard stretches across the Côte Chalonnaise, a historic winegrowing area in Burgundy renowned for its deep, structured red wines. The soils are typically clay-limestone or brown clay, which support the gradual ripening of Pinot Noir and promote excellent aromatic concentration. Thanks to the varied exposure of the hillsides, the grapes benefit from strong sunlight and natural freshness regulation.

IN THE VINEYARD

The P. & M. Jacqueson estate, managed by Marie and Pierre Jacqueson, continues a family tradition of viticultural excellence begun in 1946 by Henri Jacqueson. The domain practices sustainable viticulture, working the soil with precision and care, preserving both vine health and natural balance, while respecting the environment.

HARVEST

Grapes are hand-harvested, allowing for meticulous selection from the very start of the process. Only healthy, ripe bunches are brought to the winery, ensuring quality fruit for vinification.

WINEMAKING

Vinification of Mercurey "Les Villages" follows traditional Burgundian methods for Pinot Noir. After careful sorting, fermentation takes place in tanks with temperature control to extract aroma and structure without excessive tannin. The result is a balanced, fruity, and elegant wine, true to the style of the appellation.

AGEING

After fermentation, the wine is aged in stainless steel tanks or oak barrels, depending on the vintage. The goal is to preserve the aromatic freshness of Pinot Noir while gently integrating tannins to refine structure and texture.

SERVING

Recommended serving temperature: 14 to 16°C (57–61°F)

Cellaring potential: Around 5 to 8 years, depending on vintage and storage conditions

AGEING POTENTIAL

5 to 10 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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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TASTING

On tasting, this Mercurey Village reveals a deep ruby-red robe. The nose is rich and complex, marked by ripe red fruit aromas (cherry, raspberry), sometimes enhanced with spicy and floral undertones. On the palate, it is harmonious, smooth, and well-balanced, with fine tannins and a silky texture that combines indulgence and freshness.

FOOD PAIRINGS

This Mercurey Village pairs beautifully with:

Roasted or grilled red meats

Braised beef, civet, or daube

Roast lamb or pork

Rich saucy dishes

Aged cheese platters

These pairings highlight the fruity structure and aromatic richness of this classic Pinot Noir from Mercurey.

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