

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# P. & M. JACQUESON

AOP Rully Premier Cru  
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 wine from our small négociant activity. We vinify musts sourced from the "Coteau des Blas" in Rully, purchased from trusted winegrowers.

**TERROIR**

East-facing slopes. Brown limestone soils with clay-rich colluvial deposits.

**IN THE VINEYARD**

Simple Guyot pruning.

**HARVEST**

Manual harvest.

**WINEMAKING**

Alcoholic fermentation in barrels.

**AGEING**

100% aged in barrels for 12 months, including 15–20% new oak. Bottled after a light filtration.

**SERVING**

Serving Temperature: 12–14°C

**AGEING POTENTIAL**

3 to 5 years

**TASTING**

This Rully Premier Cru Blanc from P. & M. Jacqueson exemplifies the finesse of the Côte Chalonnaise. The pale, clear golden hue precedes a delicate nose with aromas of white flowers, ripe citrus (lemon, mandarin), and white-fleshed fruits such as pear and peach. Subtle notes of fresh butter, hazelnut, and wet stone reflect the well-managed oak ageing. On the palate, the attack is bright and fresh, supported by precise acidity. The mid-palate is full and silky, showcasing a perfect balance between richness and tension. The finish is long, mineral, and saline, highlighting the complexity of the terroir.

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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 Rully Premier Cru Blanc pairs wonderfully with refined dishes that respect its subtlety and structure. It's ideal with noble shellfish such as seared or lightly sauced langoustines or lobster. Roasted seabass or turbot with lemon butter sauce enhances its minerality, while asparagus risotto or a creamy chicken vol-au-vent brings out its silky texture. For cheese, choose a young Comté or a delicately aged goat cheese to create a balance between freshness and aromatic depth.

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