



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

P. & M. JACQUESON

AOP Rully Premier Cru La Renarde
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 small 0.32-hectare parcel enclosed by three stone walls, located in the heart of the village, right next to the estate's winery. Planted in 1988.

Age of vines: 36 years old

TERROIR

East to southeast exposure. Slope colluvial soils composed of clay and silt.

IN THE VINEYARD

Single Guyot pruning.

HARVEST

Manual harvest in small crates.

WINEMAKING

Sorting table, destemming or whole bunches depending on the vintage, gravity-fed into a wooden truncated-cone vat. Cold maceration (5 to 10°C) for 3 to 6 days, followed by alcoholic fermentation. Vatting lasts 2 to 3 weeks. The frequency of pump-overs or potential punch-downs depends on the year and is adjusted after tasting.

AGEING

100% aged in oak barrels for 18 months, including 20% new oak. Bottled without filtration.

SERVING

Serving temperature: 16–17°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

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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TASTING

Rully Premier Cru “La Renarde” immediately captivates with its dark, limpid ruby robe. The nose displays aromatic finesse, led by ripe black cherry, blackberry, and plum, layered with graphite, smoky tea, and an earthy undergrowth note reflecting the wine’s maturity. On the palate, the wine is rich and dense without heaviness. The tannins are firm yet refined, enveloped in a measured acidity that adds tension and precision. The mid-palate evolves gracefully, revealing layers of candied dark fruits, licorice, and a touch of spice. The finish is long, with a lingering saline edge that speaks clearly of La Renarde’s distinctive terroir.

FOOD PAIRINGS

This wine deserves dishes that match its depth and complexity. Ideal pairings include herb-crusted rack of lamb (thyme, rosemary, bay) or venison in a red fruit sauce. It also complements more rustic game dishes such as wild boar or hare stew, especially when served with berries or prunes to echo the wine’s fruit-forward character. For cheese, Beaufort or a well-aged Comté will strike a perfect balance with the wine’s structured tannins. Serve at 16–17°C and allow to breathe before tasting to reveal its full aromatic range.

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