



P. & M. JACQUESON

AOP Rully Premier Cru Raclot
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



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 0.35-hectare parcel located mid-slope, on the heights above the estate's Premier Cru "Cloux" vineyard.

Age of vines: 33 years old

TERROIR

East-facing. White marls and limestone soils.

IN THE VINEYARD

Single Guyot pruning.

HARVEST

Manual harvesting.

WINEMAKING

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

AGEING

100% aged in oak barrels for 12 months, with 15 to 20% new oak. Light filtration before bottling.

SERVING

Serving temperature: 11–13°C

AGEING POTENTIAL

3 to 5 years

TASTING

Rully Premier Cru "Raclot" presents a bright golden color, often with green reflections in its youth. The nose reveals a rich aromatic palette: yellow peach, ripe apricot, and exotic yellow fruits mingle with notes of candied lemon, white flowers (acacia, honeysuckle), and a delicate saline touch. A well-balanced oak ageing adds subtle sweetness — light toast and vanilla — which enhances the fruit without overwhelming it. On the palate, the wine is broad and round, lifted by soft, refreshing acidity. The finish is long, mineral, and lightly zesty, suggesting good ageing potential to round out its more vibrant notes.

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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 elegant and structured white wine calls for refined cuisine that matches its aromatic richness and freshness. Ideal pairings include pan-seared noble fish like sea bass or turbot with lemon butter or shallot sauce. Seafood such as scallops or grilled shrimp also highlight its saline brightness. On the poultry side, roast poularde or chicken supreme with mushrooms and light cream sauce will resonate with its honeyed and toasty notes. For cheese, try a well-aged Comté or a soft, creamy bloomy-rind cheese to enhance the wine's fruity and mineral profile. Serve between 11–13°C to enjoy its full balance.

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