

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

P. & M. JACQUESON

AOP Rully Premier Cru Cloux
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 1.26-hectare parcel located mid-slope on Rully's main hillside.
Age of vines: 57 years old

TERROIR

Southeast exposure. Very stony brown limestone and calcareous soils with silty-clay colluvial deposits.

IN THE VINEYARD

Cordon de Royat pruning with strict bud thinning: 6 bunches per vine.

HARVEST

Manual harvest in small crates.

WINEMAKING

Sorting table, destemming, gravity-fed vatting. Cold maceration (5 to 10°C) for 3 to 6 days, followed by alcoholic fermentation. Vatting lasts 2 to 3 weeks. Pump-over and possible punch-downs are adapted each year based on tastings.

AGEING

100% aged in oak barrels for 12 months, including 20% new oak. One racking in July, followed by egg white fining barrel by barrel. Bottled without filtration.

SERVING

Serving temperature: 16-17°C

AGEING POTENTIAL

3 to 5 years

TASTING

Rully Premier Cru "Cloux" by Jacqueson immediately impresses with its deep ruby hue and subtle violet reflections, suggesting depth and complexity. The nose offers lively aromas of red fruits — raspberry, sour cherry — layered with damp forest floor, fallen leaves, and gentle spice notes like cinnamon and white pepper. On the palate, it is medium-bodied, with fine, polished tannins. Bright acidity brings freshness and balance to the ripe fruit core. The texture is smooth, almost velvety, leading to a long, saline finish where dark berries and a noble bitterness reflect the Premier Cru terroir of Rully.

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FOOD PAIRINGS

This wine calls for dishes that honor its elegance and energy without overpowering it. Think herb-roasted chicken, or a light coq au vin, where the sauce harmonizes with the wine's tannins. It also beautifully complements wild mushroom dishes, stuffed poultry, or game birds like partridge or pheasant with red berry accents. For cheese, try aged semi-hard varieties such as Comté or Cîteaux, especially after a few years of cellaring. Serve at 16–17°C to let the wine fully express its complexity.

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