

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# P. & M. JACQUESON

AOP Rully Premier Cru Préaux  
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 2.58-hectare parcel located at the base of Rully's main hillside, just below the estate's Premier Cru "Cloux" plot.

Age of vines: 34 à 62 years old

## TERROIR

Southeast-facing. Gravelly brown limestone soils with silty-clay colluvial deposits.

## IN THE VINEYARD

Cordon de Royat pruning on one-third of the parcel, and single Guyot on the rest.

## 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, adjusted yearly based on tastings and the needs of the vintage.

## AGEING

100% aged in oak barrels for 12 months, with 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 "Les Préaux" commands attention from the first nose: deep, limpid ruby color with vibrant clarity. The bouquet offers ripe red fruits — black cherry, morello cherry, and a touch of raspberry — layered with hints of forest floor, humus, and soft vanilla from the oak ageing. On the palate, the wine strikes a balance between power and elegance: dense without heaviness, with finely textured tannins and a refreshing acidity that brings lift and energy. The long, persistent finish echoes with sweet spices, candied cherry, and a touch of stony minerality that adds finesse and structure.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## FOOD PAIRINGS

This wine pairs perfectly with rich yet refined dishes that can match its structure while allowing its aromatic finesse to shine. Think grilled beef fillet, herb-crusted rack of lamb, or duck breast with red berry sauce to echo its fruit notes. Woodland mushroom dishes, a light game stew, or dark fruit sauces will enhance its earthy complexity. For cheese, a soft-ripened, aged cheese or a well-aged Comté will strike a beautiful balance between creaminess and the wine's structured tannins. Serve at 16–17°C to allow its full aromatic and textural potential to unfold.

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