

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

P. & M. JACQUESON

AOP Mercurey Premier Cru Les Champs Martin
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 1.52-hectare parcel with full southern exposure.
Age of vines: 20 years old

TERROIR

Brown limestone soils with a silty-clay composition.

IN THE VINEYARD

Single Guyot pruning. Sorting table, destemming, and gravity-fed transfer to vats.

HARVEST

Manual harvesting in small crates.

WINEMAKING

Cold maceration (between 5 and 10°C) for 3 to 6 days, followed by alcoholic fermentation. Total vatting lasts 2 to 3 weeks, sometimes longer depending on the vintage. The frequency of pump-overs and any punch-downs is determined by tasting and adjusted to each year's profile.

AGEING

100% in oak barrels for 12 months, including 20% new oak.

SERVING

Serving temperature: 16–17°C

AGEING POTENTIAL

5 to 10 years

TASTING

Mercurey Premier Cru "Les Champs Martin" by P. & M. Jacqueson reveals an elegant profile from the first nose: ripe black cherry and plum dominate, followed by refined notes of fresh earth, damp undergrowth, and a subtle smoky touch gently underlined by discreet oak ageing. On the palate, the wine is rich and concentrated yet perfectly controlled. The tannins are firm and well-structured, yet velvety, creating a dense, silky texture. A lively acidity brings freshness and energy, beautifully balancing the ripe fruit. The long and persistent finish lingers on notes of candied morello cherry, gentle spices, and a faint minerality that reflects the Mercurey terroir. A wine of both strength and finesse, with excellent ageing potential.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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FOOD PAIRINGS

This powerful yet refined red pairs beautifully with dishes that echo its structure and aromatic complexity. Try it with herb-crusted rack of lamb, or light game — hare, partridge — accompanied by a red berry sauce. Mushroom-based recipes, such as wild mushroom stew, will also enhance its earthy notes. For cheese pairings, consider a well-aged Morbier or Saint-Nectaire, whose creamy richness contrasts deliciously with the wine's tannic structure. To enjoy its full complexity, serve at 16–17°C and allow it to breathe before tasting.

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