

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

P. & M. JACQUESON

AOP Mercurey Premier Cru Les Velley
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 0.86-hectare parcel planted in 1965.
Age of vines: 60 years old

TERROIR

East-facing slope. Predominantly clay-rich brown soils with a limestone subsoil.

IN THE VINEYARD

Single Guyot pruning.

HARVEST

Manual harvest in small crates.

WINEMAKING

Sorting table, destemming or whole cluster fermentation depending on the vintage, gravity-fed vatting. Cold maceration (between 5 and 10°C) for 3 to 6 days, followed by alcoholic fermentation. Vatting lasts 2 to 3 weeks, sometimes longer depending on the year. The number of pump-overs and possible punch-downs is adjusted after tasting.

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: 14–16°C

AGEING POTENTIAL

3 to 5 years

TASTING

The nose is subtle and refined, with aromas of ripe black fruits, sweet spices, and a delicate hint of peony. The palate is ample and voluptuous, showing perfect balance and harmony, leading to a long and elegant finish. A wine that marries delicacy and depth with finesse.

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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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FOOD PAIRINGS

Mercurey 1er Cru Les Velley pairs beautifully with pork tenderloin or lamb with prunes — dishes whose richness complements the wine's delicate structure. Aged hard cheeses like Comté or Cîteaux also create a harmonious and balanced match. The wine's subtle spicy notes make it an inspired companion for aromatic couscous, full of flavors and textures.

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