

# THORMAN HUNT

EST. WINE SHIPPERS 1978

## Domaine Paul et Marie Jacqueson, Rully Bouzeron “Les Cordères”



### Grape varieties:

Aligoté

**Bottling options:** 75cl

**Closure:** cork

### Grower

Founded by Henri Jacqueson in 1947, succeeded by his son Paul in 1972 and joined by Paul's daughter Marie in 2006, and more recently by his son Pierre, this domaine has long been recognised as one of the very best in the Côte Chalonnaise and its wines adorn the lists of many of the finest restaurants in France. They have 18 hectares of wonderfully sited vines, many of which are very old, and prune hard to reduce yields to around 35 hl/ha. They only work the vineyards manually, with very minimal vine treatments. They are one of very few producers in the village (together with Dureuil-Janthial) to hand-pick everything. Extremely proficient winemaking and judicious use of new oak (20% for whites and 25% for reds) make for beautifully crafted, ripe, intense, sensual wines which have the class to belie their origins.

### Vineyards

Jacqueson acquired this plot in 2002, but it was initially planted on the best slopes of the nearby village of Bouzeron in 1937. Bouzeron has the particularity of being the only village appellation made up of Aligoté. This is an exception in Burgundy. This plot is planted with the grape variety called "Golden Aligoté" which in contrast to the so-called "green" Aligotés, gives smaller yields, and more aromatic wines insofar as the grapes are sweeter.

### Vinification

Aged 100% in 5 to 6 year old oak barrels for 10 months, it has in addition to other aligotés, a vanilla flavour.

### Style

To consume young, fresh, as an aperitif with charcuterie or with seafood.

