

THORMAN HUNT

EST. WINE SHIPPERS 1978

Domaine Paul et Marie Jacqueson, Rully

Rully Blanc 1er Cru La Pucelle



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

2.5 ha planted in 1992. Soil: Exposure to the east at the foot of the hill. Oxfordian substrate covered with stony and clayey colluvium. Brown calcareous soils. Single Guyot pruning. Manual harvesting.

Vinification

The harvest is done exclusively by hand and pressed directly by a pneumatic press. After 24 or 36 hours, the clear juices are extracted and transferred directly into oak barrels for about 12 months (20% new barrels) where the alcoholic fermentation will take place. Stirring depends on the vintage. The bottling is done 12 or 18 months later, after a light filtration.

Style

Tight, citrus flavours, fuller and rounder than the Margotés.

Grape varieties:

Chardonnay

Bottling options: 75cl

Closure: cork

