

THORMAN HUNT

EST. WINE SHIPPERS 1978

Domaine Paul et Marie Jacqueson, Rully

Rully Blanc 1er Cru Margotés



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

Plot of 75 ares located to the south of the appellation, on the hillside whites. Planted in 1999. A variation of "marcoter", burying a vine shoot in land to replant a vine stock from an older one. Exposure facing east, south east. White marl and limestone, very stony. Vine management and vinification. Single Guyot pruning.

Vinification

Manual harvest, sorting table. Maceration at room temperature (between 15 and 20 ° C) for 3 or 4 days, then slow alcoholic fermentation, vatting for 3 to 4 weeks. Aging 100% in barrels including 25% new barrels for 12 months. 1 racking in July.

Style

Lovely tight, citrus flavours.

Grape varieties:

Chardonnay

Bottling options: 75cl

Closure: cork

