THORMAN HUNT

EST. WINE SHIPPERS 1978

Domaine Paul et Marie Jacqueson, Rully

Mercurey 1er Cru Les Champs Martin



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

Planted in 2005 / Soil: clay-limestone - fine loamy-clay fraction. Guyot pruning then severe de-budding.

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

Ripe, generous, concentrated wines.

Grape varieties: Pinot Noir

Bottling options: 75cl

Closure: cork

