

THORMAN HUNT

EST. WINE SHIPPERS 1978

Domaine Paul et Marie Jacqueson, Rully

Rully Rouge 1er Cru Préaux



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 2 ha 58, located at the bottom of the hill, just below the plot of Rully 1er Cru Cloux. Planted in 3 times, in 1962, 1980 and 1990s. Origin of the name: Préaux, Praye or Pria, for a meadow located above or a meadow with a water point. Soils: South-East exposure, medium Oxfordian substrate of limestone and white marl. Very stony calcareous brown and calcium soil and loamy-clayey colluvium. Guyot pruning and cordon de royat then severe de-budding.

Vinification

Manual harvesting, sorting table, destemming, vatting by gravity. Cold maceration (between 5 and 10 ° C) for 3 or 4 days, then slow alcoholic fermentation, vatting for 3 to 4 weeks. Daily pumping over at the beginning then light punching only the last days. Aging 100% in barrels including 25% new barrels for 12 months. 1 racking in July. Bottling without filtration.

Style

Crushed red fruits, hint of spices and pepper.

Grape varieties:

Pinot Noir

Bottling options: 75cl

Closure: cork

