


Domaine Jeanne & François Raquillet

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Clos des Barraults

Mercurey Premier Cru White Clos des Barraults

This cuvée gives a saline, smooth wine with fine tension and great freshness. Ample and rich, easy to drink, holding a fine balance between acidity and structure. The use of large oak vessels supports that balance.

GRAPE VARIETY	AREA	AVERAGE VINE AGE	CELLARING
Chardonnay	0,1 ha	15 ans	4 to 10 years

THE PLOT

SITUATION	The vineyard is east facing.
SOIL	Low-limestone marl

IN THE VINEYARD

Simple Guyot pruned vine. The soil is cultivated mechanically with several tillage operations a year. The vine is debudded to provide light in the middle and obtain optimum health for grapes. Leaves are removed from the vine. This work is an alternative solution to using anti-botrytis. The grapes are picked by hand. The vineyards are tended according to the conventional integrated pest management method.

IN THE CELLAR

VINIFICATION	After whole-bunch pressing, the musts are settled. Alcoholic fermentation takes place in a single 450-litre barrel.
AGEING	After one year of ageing on fine lees in large containers to preserve minerality, finesse and elegance. The wine is lightly filtered then bottled after 15 months of ageing (12 months in barrels and 3 months in vats).

TASTING NOTES

Drink with a meal, fish or seafood. Keeps 4 to 10 years, and reveals itself after a few years in bottle. Serve at 14°C.