



Domaine Jeanne & François Raquillet

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Les Veleys

Mercurey Premier Cru White Les Veleys

This cuvée gives a broader wine on the palate, opening quickly with floral notes. Supple yet fleshy, never heavy. Ample and rich, easy to drink, holding a fine balance between acidity and structure.

GRAPE VARIETY	AREA	AVERAGE VINE AGE	CELLARING
Chardonnay	0,7 ha	65 ans	4 to 7 years

THE PLOT

SITUATION	In the Chamirey sector. A great terroir of the appellation.
SOIL	Low-limestone marl

IN THE VINEYARD

Simple Guyot pruned vine. The vine regulates itself with age. 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 and placed in boxes. The vineyards are tended according to the conventional integrated pest management method.

IN THE CELLAR

VINIFICATION	After pneumatic whole-bunch pressing, the musts are settled. Alcoholic fermentation takes place in 400-litre barrels, a third of which are renewed each year.
AGEING	After a year of ageing on fine lees in large containers, to preserve minerality, finesse and elegance, the barrels are blended. The wine is lightly filtered then bottled after 15 months of ageing (12 months in barrel and 3 months in vat).

TASTING NOTES

Drink with a meal, fish or seafood. Keeps 4 to 7 years. Serve around 14°C with poultry or white meat.