


Domaine Jeanne & François Raquillet

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Clos Paradis

Mercurey Premier Cru Red Clos Paradis

A wine of great energy and suppleness, richly fruited, wrapped in very silky tannins. A rich nose of black fruit, spice and a liquorice note. The palate is concentrated and generous, juicy fruit balanced by salinity. Medium-term keeping.

GRAPE VARIETY	AREA	AVERAGE VINE AGE	CELLARING
Pinot noir	0,22 ha	40 ans	4 to 7 years

THE PLOT

SOIL Medium-depth soils on hard limestone

IN THE CELLAR

VINIFICATION Fully destemmed, then received into stainless-steel bins by gravity, the berries go into tank for a five-day cold pre-fermentation maceration at 12°C. Fermentation is natural, on the indigenous yeasts present on the grapes and in the cellar. Alcoholic fermentation in tank, malolactic in barrel. No punching down: we favour pump-overs, twice a day: this is how we keep the wine's freshness and fruit. Vatting off after 15 to 20 days, then pressing.

AGEING 12 months in French oak barrels

TASTING NOTES

Between 4 and 7 years, drunk young, with red meat. Serve at 16–17°C.