



Domaine Jeanne & François Raquillet

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Les Combins

Merceury Premier Cru Red Les Combins

A highly expressive, powerful red. The southern exposure of this plot gives generous fruit aromas, centred on cherry. Solid on the palate, and silky.

GRAPE VARIETY	AREA	AVERAGE VINE AGE	CELLARING
Pinot noir	0,90 ha	30 ans	6 to 7 years

THE PLOT

SITUATION	The vineyard faces due south.
SOIL	Deep soil, limestone from a stony deposit

IN THE VINEYARD

This vine is Royat cordon pruned, with grass cover every other row to balance its vigour. 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. They are then sorted on a table. The vineyards are tended according to the conventional integrated pest management method.

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. Very little punching down: we favour pump-overs, twice a day. Vatting off after 15 to 20 days, then pressing.
AGEING	The wine is placed in barrels (20 % new barrels) for 12 months, then racked to finish its last 6 months of ageing in tank. Bottling takes place in spring, after 2 winters in the cellar.

TASTING NOTES

This wine takes well to decanting, which makes it more generous. Serve at 18°C. Drink within 6 to 7 years.