


Domaine Jeanne & François Raquillet

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Les Naugues

Mercurey Premier Cru Red Les Naugues

The southern exposure brings black fruit aromas to this Premier Cru, powerful yet round and fleshy. A sun-filled, generous wine, broad on the palate, with a fine texture that asks only to evolve slowly.

GRAPE VARIETY	AREA	AVERAGE VINE AGE	CELLARING
Pinot noir	0,50 ha	50 ans	5 to 10 years

THE PLOT

SITUATION Located mid-slope and south facing, the great terroirs of Mercurey are found in this sector.

SOIL Low-limestone marl

IN THE VINEYARD

This vine is pruned according to the Cordon de Royat method and grass is grown in one out of two rows to regulate vine 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. 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 The wine is placed in barrels (30 % new barrels) for 12 months, then extracted to finish its last 6 months of ageing in vats. Bottling takes place in spring, after 2 winters in the cellar.

TASTING NOTES

Benefits from decanting to soften the texture. Serve at 18°C. Drink within 5 to 10 years.