


Domaine Jeanne & François Raquillet

19 rue de Jamproyes
71640 Mercurey, France
+33 (0)3 85 45 14 61
contact@domaine-raquillet.com
www.domaine-raquillet.com

Les Vasées

Mercurey Premier Cru Red Les Vasées

The fruitiest and most supple of the estate's Premiers Crus. A distinctly Pinot nose, a savoury, round palate with fine texture. Sappy and complete, with generous black fruit.

GRAPE VARIETY	AREA	AVERAGE VINE AGE	CELLARING
Pinot noir	1,10 ha	60 ans	5 to 8 years

THE PLOT

SITUATION	Located in mid-hillside and facing south.
SOIL	Clay-limestone

IN THE VINEYARD

Simple Guyot pruned. 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. This is an extremely early plot and harvesting often starts with this vineyard. 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.

TASTING NOTES

Serve at 17°C, decanted in its early years. At its best around 5 years, and will keep up to 8.