



Domaine Jeanne & François Raquillet

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Les Veleys

Mercurey Premier Cru Red Les Veleys

A wine for keeping, poised between power and structure, with very silky tannins and a mineral finish bringing freshness. It refines gradually towards a smoother texture after a few years, the most complete of the estate's Premiers Crus.

GRAPE VARIETY	AREA	AVERAGE VINE AGE	CELLARING
Pinot noir	0,80 ha	65 ans	5 to 10 years

THE PLOT

SITUATION	The plot is exposed due east to the rising sun.
SOIL	Low-limestone marl

IN THE VINEYARD

The vine is pruned according to the Cordon de Royat method. 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 stainless steel vats in order to refine the tannins. Very light filtration before bottling, which takes place in spring, after 2 winters in the cellar.

TASTING NOTES

Decant in its early years. A keeping wine, 5 to 10 years. Serve at 18°C.