


Domaine Jeanne & François Raquillet

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Révélation

Mercury Premier Cru Red Cuvée Révélation

This special cuvée, from a parcel of vines over a hundred years old, gives a dense, concentrated, sappy wine, yet one that preserves finesse and fruit. A pulpy juice with a nervy sap running through it; its tannic grip on the finish signals real ageing potential.

GRAPE VARIETY	AREA	AVERAGE VINE AGE	CELLARING
Pinot noir	0,20 ha	111 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

This vine is 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 at the cellar. 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	Aged 18 months in barrel (50 % of them new), the wine is then racked to finish its last 6 months of ageing in stainless steel vats, in order to refine the tannins.

TASTING NOTES

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