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Chamirey

Mercurey White Chamirey

This young vine gives a fine wine of real tension. Though the cuvée is built around citrus, aromas of white flowers and acacia come through with great freshness. A wine meant to be drunk young.

GRAPE VARIETY	AREA	AVERAGE VINE AGE	CELLARING
Chardonnay	0,10 ha	5 ans	3 to 5 years

THE PLOT

SITUATION	East facing, within a walled clos.
SOIL	Shallow, 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. The vineyard is tended according to the conventional integrated pest management method.

IN THE CELLAR

VINIFICATION	After pressing the whole bunches, the musts are settled. Alcoholic fermentation takes place in 400-litre barrels.
AGEING	Twelve months in a one-year-old 400-litre barrel. Aged on fine lees, then racked. Light filtration before bottling.

TASTING NOTES

Enjoy it after a few months in bottle and up to three to five years, as an aperitif or at the start of a meal. Serve at 14°C.