


Domaine Jeanne & François Raquillet

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La Brigadière

Mercurey White La Brigadière

This parcel yields a precise, straight, thoroughbred and mineral wine. The aromas favour finesse over exuberance, evolving over time towards dried fruit, citrus, white flowers and acacia. The palate is taut and linear, then lingers and opens with time.

GRAPE VARIETY	AREA	AVERAGE VINE AGE	CELLARING
Chardonnay	2 ha	25 ans	Up to 7 years

THE PLOT

SITUATION	West, south-west exposure.
SOIL	Low-limestone marl, covered with scree stones at the surface

IN THE VINEYARD

Simple Guyot pruned vine. 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 vineyards are tended according to the conventional integrated pest management method.

IN THE CELLAR

VINIFICATION	After whole-bunch pressing, the musts are settled. Alcoholic fermentation takes place in 400-litre barrels.
AGEING	12 months : 30 % new barrels. Ageing on fine lees then bottling. Light filtration before bottling.

TASTING NOTES

Best after a few months in bottle, and for up to 6 or 7 years. Serve at 14°C.