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Vieilles Vignes

Mercurey White Vieilles Vignes

This cuvée is made to be drunk young and fruit-forward, showing all the finesse of Chardonnay. Tension, ageing and minerality align, with praline flavours underlined by delicate oak.

GRAPE VARIETY	AREA	AVERAGE VINE AGE	CELLARING
Chardonnay	1 ha	40 ans	Up to 3 years

THE PLOT

SITUATION	Mainly located on a fresh and windy sector.
SOIL	Deep clay

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 barrel, between 18°C and 22°C.
AGEING	12 months : 20 % new barrels (400 l barrels). Ageing on fine lees in large containers to preserve minerality, finesse and elegance, then bottling. Light filtration before bottling.

TASTING NOTES

Best drunk within 3 years, as an aperitif or at the start of a meal. Serve around 14°C.