


Domaine Jeanne & François Raquillet

19 rue de Jamproyes
71640 Mercurey, France
+33 (0)3 85 45 14 61
contact@domaine-raquillet.com
www.domaine-raquillet.com

Chamirey

Mercurey Red Chamirey

A supple, lively Pinot Noir with a sleek profile. Crisp and tangy, already generous and fleshy, carried by smooth ripe fruit. A cuvée to enjoy young, for its freshness and drive.

GRAPE VARIETY	AREA	AVERAGE VINE AGE	CELLARING
Pinot noir	0,2 ha	25 ans	2 to 5 years

THE PLOT

SITUATION Plot located close to excellent terroirs of the appellation. Facing fully to the east, it benefits from maximum sunshine.

SOIL Low-limestone marl, covered with scree stones at the surface

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 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 12 months in French oak barrels

TASTING NOTES

Drink between 2 and 5 years, with red meat or grilled dishes. Serve at 16–17°C.