


Domaine Jeanne & François Raquillet

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Les Carabys

Mercurey Red Les Carabys

A generous, fruit-driven wine that reveals itself early. From a 60-year-old east-facing parcel on clay-limestone soils, it plays on depth and power.

GRAPE VARIETY	AREA	AVERAGE VINE AGE	CELLARING
Pinot noir	0,60 ha	60 ans	2 to 5 years

THE PLOT

SITUATION	Full east-facing plo.
SOIL	Deep clay-limestone colluvium

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	An extremely delicious and fruity wine that can be enjoyed.

TASTING NOTES

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