



Domaine Jeanne & François Raquillet

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Les Châteaux « Cuvée Suzanne »

Merceury Red Les Châteaux, Cuvée Suzanne

A generous, fruit-forward wine of real depth, with an intense colour. Hugely expressive, it bursts on the palate, a village Mercurey with nothing to envy of a Premier Cru.

GRAPE VARIETY	AREA	AVERAGE VINE AGE	CELLARING
Pinot noir	0,40 ha	10 ans	2 to 5 years

THE PLOT

SITUATION	Fully south-facing plot.
SOIL	Deep limestone soils

IN THE VINEYARD

Simple Guyot pruned. This is the finest plant material in Burgundy : ATVB extra fine. 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	It is placed in barrels, approximately 40 % new barrels. This cuvée is bottled after 12 months of ageing.

TASTING NOTES

Drink between 2 and 5 years. Serving temperature 16/17°C.