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Vieilles Vignes

Mercurey Red Vieilles Vignes

Although made from old vines, this is a supple, generous wine with fresh fruit aromas and a smooth, silky texture. It opens up from its first year, the ageing kept light to preserve elegance. A wine of pure pleasure, enjoyable young.

GRAPE VARIETY	AREA	AVERAGE VINE AGE	CELLARING
Pinot noir	2 ha	60 ans	4 to 6 years

THE PLOT

SITUATION This cuvée comes from three south and east facing plots : les Chazeaux, les Ormeaux, and le Meix.

SOIL Clay-limestone

IN THE VINEYARD

2 plots, les Ormeaux and les Chazeaux, out of the three are pruned according to the Cordon de Royat method. Le Meix is 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. These are very early vines that are often the first to be harvested.

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 Pressed juice and free-run juice are combined before being kept in barrels for 12 months (20 % new barrels). After light.

TASTING NOTES

Serve slightly chilled at 16°C, either young and fruit-driven, or after 4 to 6 years for added complexity.