



# DOMAINE FRANÇOIS RAQUILLET

Grands Vins de Bourgogne

## MERCUREY BLANC 1ER CRU

# Clos Barraults

This cuvée produces a wine with a salty side. Smooth, it has a very fine tension packed with freshness. Full-bodied and rich, it is easy to drink and maintains a perfect balance between acidity and structure.



APPELLATION — *Mercurey*

VARIETY — *Chardonnay*

SITUATION — *The vineyard is east facing.*

AREA — *0,10 ha*

SOL — *From marls with little limestone.*

AVERAGE AGE — *15 years*

### CULTIVATION PRACTICES

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.

### VINIFICATION

After pressing the whole grapes, the must is allowed to settle. Alcoholic fermentation takes place in a 450 l barrel.

### AGEING

After one year of ageing on fine lees in large containers to preserve minerality, finesse and elegance. The wine is lightly filtered then bottled after 15 months of ageing (12 months in barrels and 3 months in vats).

### SERVING

To be consumed with a meal, fish and seafood. Between 4 and 10 years of ageing in bottles. Wine that improves after a few years in the bottle. Serving temperature: 14°.



@domaineraquillet



/domaineraquillet



@raquillet\_vin

Alcohol abuse is bad for your health, please consume in moderation