



DOMAINE FRANÇOIS RAQUILLET

Grands Vins de Bourgogne

MERCUREY ROUGE

Les Caraby

An extremely delicious and fruity wine that can be enjoyed after the first few years.



APPELLATION — *Mercurey*

VARIETY — *Pinot noir*

SITUATION — *Full east-facing plo.*

AREA — *0.60 ha*

SOILS — *deep clay-limestone soils – colluvial deposits*

AVERAGE AGE — *60 years*

CULTIVATION PRACTICES

Simple Guyot pruned.

The soil is cultivated mechanically with several tillage operations a year. The vine is debudded 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.

VINIFICATION

Completely destemmed then gravity fed into stainless steel containers, the grapes are then placed in vats for cold (12°) pre-fermentation maceration for 5 days. Fermentation occurs naturally with indigenous yeasts present on the grapes and in the fermenting cellar. Alcoholic fermentation in vats and malolactic fermentation in barrels. No punching down of the cap, pumping over twice a day on a daily basis is preferred. By simply pumping over, we preserve the freshness of the wine and its fruit. Devatting after 12 to 15 days followed by pressing.

AGEING

An extremely delicious and fruity wine that can be enjoyed after the first few years.

SERVING

To be consumed between 2 and 5 years with red meat or barbecues.

Serving temperature: 16/17°



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