



DOMAINE FRANÇOIS RAQUILLET

Grands Vins de Bourgogne

MERCUREY ROUGE

Chamirey

This is a very fruity, delicious and pleasant wine.



APPELLATION — *Mercurey*

VARIETY — *Pinot noir*

SITUATION — *Plot located close to excellent terroirs of the appellation. Facing fully to the east, it benefits from maximum sunshine.*

AREA — *0,21 ha*

SOL — *Clay-limestone*

AVERAGE AGE — *15 years*

CULTIVATION PRACTICES — 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.

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 15 to 20 days followed by pressing.

AGEING — It is placed in barrels (10% new barrels)
This cuvée is bottled after 10 months of ageing.

SERVING — To be consumed between 2 and 5 years with red meat or barbecues. Temperature: 16/17°.

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