



# DOMAINE FRANÇOIS RAQUILLET

Grands Vins de Bourgogne

## MERCUREY BLANC

### La Brigadière

A frank, straightforward, extremely distinguished and mineral wine is developed on this plot. The aromas lean more towards finesse rather than exuberance and develop over time with notes of dried and citrus fruits, white flowers and acacia. The taste is soft but structured then lingers and develops over time.



APPELLATION — *Mercurey*

VARIETY — *Chardonnay*

SITUATION — *West, south-west exposure.*

AREA — *2 ha*

SOL — *The soil is from marls with little limestone and covered with gravel on the surface.*

AVERAGE AGE — *25 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 400 l barrels.

#### AGEING

12 months: 30% new barrels. Ageing on fine lees then bottling. Light filtration before bottling.

#### SERVING

This wine can be enjoyed a few months after bottling up to 6/7 years. Drink at 14°.



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