



DOMAINE FRANÇOIS RAQUILLET

Grands Vins de Bourgogne

MERCUREY ROUGE 1ER CRU

Les Vasées

This is the fruitiest, most supple of the estate's Premier crus. The nose is very Pinot, with a flavoursome, round taste and good texture.



APPELLATION — *Mercurey*

VARIETY — *Pinot noir*

SITUATION — *Located in mid-hillside and facing south.*

AREA — *1.13 ha*

SOL — *Clay-limestone soil*

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. This is an extremely early plot and harvesting often starts with this vineyard. 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. Very little punching down of the cap, pumping over twice a day on a daily basis is preferred. Devatting after 15 to 20 days followed by pressing.

AGEING

The wine is placed in barrels (30% new barrels) for 12 months. After light filtration, the wine is bottled.

SERVING

We suggest drinking this wine at 17°, decanting it during the first few years. It is optimum at around 5 years. It can be kept up to 8 years.



@domaineraquillet



/domaineraquillet



@raquillet_vin

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