



DOMAINE FRANÇOIS RAQUILLET

Grands Vins de Bourgogne

MERCUREY ROUGE

Les Chazeaux

It is an enjoyable wine that is extremely delicious, fruity with a lovely depth and intense colour. Extremely expressive wine that bursts in your mouth.



APPELLATION	—	<i>Mercurey</i>
VARIETY	—	<i>Pinot noir</i>
SITUATION	—	<i>Fully south-facing plot</i>
AREA	—	<i>0,40 ha</i>
SOL	—	<i>Deep, limestone soils</i>
AVERAGE AGE	—	<i>Beginning of 2010</i>

CULTIVATION PRACTICES

Simple Guyot pruned. This is the finest plant material in Burgundy: ATVB extra fine.

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, approximately 40% new barrels. This cuvée is bottled after 12 months of ageing.

SERVING

To be consumed between 2 and 5 years. Serving temperature: 16/17°.



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