



DOMAINE FRANÇOIS RAQUILLET

Grands Vins de Bourgogne

MERCUREY BLANC

Vieilles Vignes

This cuvée is intended to be enjoyed young and fruity because it has the finesse of Chardonnay. The wine is fresh and pleasurable with aromas of yellow fruits, citrus fruits and supple on the palate.

APPELLATION — *Mercurey*

VARIETY — *Chardonnay*

SITUATION — *Mainly located on a fresh and windy sector*

AREA — *1 ha*

SOL — *Deep clay soil*

AVERAGE AGE — *40 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 barrels (fermentation temperature between 18° and 22°).

AGEING

12 months: 20% new barrels (400 l barrels). Ageing on fine lees in large containers to preserve minerality, finesse and elegance, then bottling. Light filtration before bottling.

SERVING

We suggest drinking this wine within 3 years as an appetizer or at the beginning of a meal. Drink at about 14°.



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