



DOMAINE FRANÇOIS RAQUILLET

Grands Vins de Bourgogne

MERCUREY ROUGE 1ER CRU

Les Naugues



APPELLATION — *Mercurey*

VARIETY — *Pinot noir*

SITUATION — *Located mid-slope and south facing, the great terroirs of Mercurey are found in this sector*

AREA — *0.50 ha*

SOL — *Soil from marls with little limestone*

AVERAGE AGE — *50 years*

CULTIVATION PRACTICES — This vine is pruned according to the Cordon de Royat method and grass is grown in one out of two rows to regulate vine vigour. 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. 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, then extracted to finish its last 6 months of ageing in vats. Bottling takes place in spring, after 2 winters in the cellar.

SERVING — This wine can be decanted to make it silkier. Serving temperature: 8°. Drink within 5 to 10 years.

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