

FRANÇOIS RAQUILLET

MERCUREY 1er CRU LES VELEYS

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## DOMAINE FRANÇOIS RAQUILLET

Grands Vins de Bourgogne

## **MERCUREY ROUGE 1ER CRU**

## Les Veleys

This cellar wine oscillates between powerful and solidity with extremely silky tannins on the palate and finishes with minerality, which adds freshness. This wine continues to mature gradually developing a smoother texture after a few years.

APPELLATION — Mercurey

VARIETY Pinot noir

The plot is exposed due east to the rising sun. SITUATION

**AREA** • o.8o ha

SOL From marls with little limestone

AVERAGE AGE — 65 years

**CULTIVATION PRACTICES** 

The vine is pruned according to the Cordon de Royat method. 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 18 to 22 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 stainless steel vats in order to refine the tannins. Very light filtration before bottling, which takes place in spring, after 2 winters in the cellar.

**SERVING** Decant for the first few years. This is a 5 to 10 year cellar wine. Temperature: 18°.

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