



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE FRANCOIS RAQUILLET

AOP Mercurey Premier Cru
Red



PRESENTATION

Coming from a lineage of winemakers for 11 generations, François Raquillet took over the family estate in 1990, alongside his wife Emmanuelle. Passionate about the vine and vinification, he pays meticulous attention to each vintage, seeking precision and expression of the terroir. Since 2018, their daughter Jeanne has joined the estate, perpetuating the family heritage. Together, they cultivate 14 hectares, in the Mercurey appellation, one of the largest terroirs of the Côte Chalonnaise. Here, the clay-limestone soils give birth to dense and deep Pinot Noirs, with elegant and well-integrated tannins. The whites, made from Chardonnay, stand out for their sharp minerality and beautiful length in the mouth. Aging is done in French oak barrels, carefully dosed to bring fat and complexity without masking the purity of the fruit. His strong point? Rigorous work and a parcel approach, revealing all the nuances of Mercurey climates, in wines that are both racy and accessible.

VARIETAL

Pinot Noir 100%

LOCATION

This 0.3-hectare plot is fully east-facing, receiving the morning sun.
Age of vines: 111 years old

TERROIR

The soil is composed of marl with low limestone content.

IN THE VINEYARD

The vines are pruned using the single Guyot method. The soil is mechanically cultivated with several ploughings per year. The vines are debudded to open up the canopy and ensure optimal grape health. Leaf thinning is also carried out—an alternative approach that eliminates the need for anti-botrytis treatments.

HARVEST

The grapes are harvested by hand and placed in small crates, then sorted at the estate.

WINEMAKING

The grapes are 100% destemmed and transferred by gravity into stainless steel vats. A cold pre-fermentation maceration of 5 days at 12°C follows. Fermentation is natural, using indigenous yeasts present on the grapes and in the winery. Alcoholic fermentation takes place in vat, while malolactic fermentation occurs in barrels. The wine is racked after 18 to 22 days, followed by pressing.

AGEING

The wine is aged for 18 months, including 12 months in oak barrels (50% new oak). It is then racked and spends the final 6 months in stainless steel tanks to refine the tannins.

SERVING

Serving temperature: 15 to 17°C

AGEING POTENTIAL

5 to 10 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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TASTING

From a century-old east-facing plot, this Pinot Noir stands out for its depth and elegance. The intense ruby robe signals richness. The nose reveals complex aromas of ripe red fruits, black cherry, and raspberry, supported by subtle hints of forest floor, sweet spices, and a touch of vanilla from barrel ageing. On the palate, the wine is dense and concentrated yet never heavy. Fine tannins, silky texture, and well-integrated acidity bring freshness and balance.

FOOD PAIRINGS

This Mercurey Premier Cru Révélation pairs beautifully with refined dishes that highlight its structure and complexity. Ideal with beef Wellington, duck breast with cherries, or venison stew. Roasted poultry dishes, such as capon stuffed with morels, will reveal its finesse. For cheese lovers, opt for aged pressed cheeses like mature Comté or old Gouda. A perfect companion for festive meals, where it enhances flavors without overpowering them.

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