



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE FRANCOIS RAQUILLET

AOP Mercurey
White



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

Chardonnay 100%

LOCATION

West and southwest-facing parcel covering 2 hectares of vines.
Age of vines: 25 years old

TERROIR

Soils are composed of marl with low limestone content, topped with surface scree and pebbles — a typical profile of the Côte Chalonnaise.

IN THE VINEYARD

The vines are trained using the single Guyot pruning method. The soil is mechanically worked with several plowings throughout the year. Bud thinning is performed to open the canopy and ensure optimal grape health. Leaf thinning is also carried out, offering a natural alternative to botrytis treatments.

WINEMAKING

Harvesting is done by hand. The whole grape bunches are pressed gently before the must undergoes settling. Alcoholic fermentation takes place in barrels, with fermentation temperatures ranging between 18°C and 22°C.

AGEING

Aged for 12 months, including 30% in new oak (400L barrels). The wine is matured on fine lees in large containers to preserve its minerality, finesse, and elegance, followed by racking. A light filtration is applied before bottling.

SERVING

Serving temperature: 14°C

AGEING POTENTIAL

5 to 10 years

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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TASTING

Mercurey Blanc “La Brigadière” offers a bright, generous expression of Chardonnay rooted in the limestone-rich terroirs of the Côte Chalonnaise. The nose is expressive, opening with ripe yellow fruits — peach, mirabelle — layered with floral hints of linden and hawthorn. A delicate buttery and toasty nuance, derived from careful barrel ageing, adds depth. On the palate, the wine shows volume and roundness, balanced by a vibrant acidity that brings freshness and tension. The texture is subtly creamy, leading into a saline, mineral-driven finish. A complete and precise white wine — both indulgent and refined — ideal for seasonal dishes and nuanced, flavor-rich cuisine.

FOOD PAIRINGS

This Mercurey Blanc pairs beautifully with a green asparagus risotto topped with parmesan shavings: the wine’s richness mirrors the creamy texture of the dish, while its mineral freshness highlights the vegetal character of the asparagus.

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