



**DVP**

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE FRANCOIS RAQUILLET

AOP Mercurey Premier Cru Les Velley  
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

East-facing parcel benefiting from the gentle light of the rising sun. The vineyard spans 0.80 hectares.

Age of vines: 65 years old

## TERROIR

Soils are composed of marl with low limestone content, offering a subtle expression of the Mercurey terroir.

## IN THE VINEYARD

The vines are trained using the Cordon de Royat pruning method. The soil is mechanically cultivated, with several plowings per year. Bud thinning is carried out to open up the canopy and promote optimal grape health. Leaf thinning is also practiced — an effective natural alternative to avoid the use of anti-botrytis treatments.

## WINEMAKING

Grapes are hand-picked and carefully placed in small crates. Upon arrival at the winery, they are sorted, fully destemmed, and gently transferred by gravity into stainless steel vats. A cold pre-fermentation maceration lasts five days at 12°C. Fermentation is spontaneous, relying on indigenous yeasts present on the grapes and in the winery environment. Alcoholic fermentation takes place in tank, followed by malolactic fermentation in oak barrels. Pigeage (punch-downs) is limited, with a preference for two daily pump-overs to gently extract aromas and tannins. Vatting lasts 18 to 22 days before pressing.

## AGEING

The wine is aged for 12 months in oak barrels, 30% of which are new. It is then racked and matured for an additional 6 months in stainless steel tanks to refine the tannins. A very light filtration is applied before bottling, which takes place in spring, after two winters in the cellar.

## SERVING

Serving temperature: 17°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 Premier Cru “Les Velleys” from Domaine François Raquillet reveals a deep ruby robe with black cherry highlights. The nose is expressive and layered, offering aromas of ripe red fruits – morello cherry, raspberry, black cherry – interwoven with earthy underbrush, sweet licorice, and delicate smoky nuances. On the palate, the balance is striking: a fresh entry leads to fine, silky tannins and a supple, generous texture. The wine’s elegance and depth unfold gracefully, with a long, mineral-laced finish that echoes the finesse of its terroir. A wine of both character and charm, marrying aromatic intensity with refinement.

## FOOD PAIRINGS

This characterful Pinot Noir calls for refined cuisine rooted in tradition, yet open to nuance. It pairs beautifully with herb-crusted roast beef, rack of lamb, or game birds like guinea fowl with wild mushrooms. Its fruit-forward elegance makes it a natural companion to morel mushroom risotto or delicately spiced game terrines. Cheese lovers will appreciate it alongside a mellow Époisses, aged Comté, or creamy Brie de Meaux. Thanks to its natural freshness and polished tannins, it also elevates autumn-inspired dishes where mushrooms, white meats, and rich reductions take center stage.

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