



DOMAINE FRANCOIS RAQUILLET

AOP Mercurey
Red

DVP | DOMAINES
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PROPRIÉTÉ



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 cuvée comes from three parcels — Les Chazeaux, Les Ormeaux, and Le Meix — ideally located between south and east exposures. The total vineyard area covers 2 hectares in the heart of Mercurey.

Age of vines: 60 years old

TERROIR

This cuvée comes from three parcels — Les Chazeaux, Les Ormeaux, and Le Meix — ideally located between south and east exposures. The total vineyard area covers 2 hectares in the heart of Mercurey.

IN THE VINEYARD

Two of the three parcels — Les Ormeaux and Les Chazeaux — are pruned using the Cordon de Royat method. Le Meix is pruned using the single Guyot method. The soil is mechanically cultivated with several plowings per year. Bud thinning is carried out to open up the canopy and ensure optimum grape health. Leaf thinning is also practiced as a natural alternative to avoid botrytis treatments. These are among the estate's earliest-ripening vines and are typically harvested at the very start of the season.

WINEMAKING

Grapes are hand-harvested and carefully placed in small crates. Upon arrival at the winery, they are sorted, 100% destemmed, and transferred by gravity into stainless steel tanks. A cold pre-fermentation maceration lasts five days at 12°C. Fermentation is spontaneous, using only indigenous yeasts naturally present on the grapes and in the cellar. Alcoholic fermentation takes place in tank, while malolactic fermentation occurs in oak barrels. Punch-downs are limited; instead, two gentle pump-overs are performed daily. Vatting lasts 12 to 15 days before pressing.

AGEING

Free-run and press wines are blended, then aged in oak barrels for 12 months, with 20% new oak. The wine undergoes a light filtration before bottling.

SERVING

Serving temperature: 17°C

AGEING POTENTIAL

3 to 5 years

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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TASTING

Sourced from old Pinot Noir vines, this Mercurey Vieilles Vignes Rouge displays natural concentration and a complexity well beyond that of a classic village wine. Initially reserved, the nose opens to ripe black fruits — black cherry, blackberry, and plum — layered with hints of licorice, black pepper, and a subtle smoky touch from well-integrated barrel ageing. The palate is broad and velvety, with supple yet structured tannins and a vibrant tension that brings balance and length. The finish lingers with notes of spice and candied morello cherry. A wine that combines warmth and precision, expressing the full potential of Mercurey's old vines in a generous yet well-controlled style.

FOOD PAIRINGS

This Mercurey Vieilles Vignes Rouge makes a stunning pairing with slow-cooked lamb shoulder with cumin and roasted vegetables. The richness of the dish mirrors the wine's depth, while the spices enhance its layered complexity.

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