



DOMAINE FRANCOIS RAQUILLET

AOP Mercurey Premier Cru Les Vasées
Red

DVP

DOMAINES
ET VINS DE
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

A 1.10-hectare plot located mid-slope, fully south-facing.
Age of vines: 60 years old

TERROIR

Clay-limestone soil.

IN THE VINEYARD

The vines are pruned using the single Guyot method. The soil is mechanically cultivated with several ploughings per year. Debudding is carried out to open up the canopy and ensure optimal grape health. Leaf thinning is also performed—an alternative approach that eliminates the need for anti-botrytis treatments. This is a very early-ripening plot, often the first to be harvested.

HARVEST

Grapes are hand-harvested and placed in small crates, then sorted at the winery.

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 is followed by natural fermentation using indigenous yeasts present on the grapes and in the winery. Alcoholic fermentation occurs in vat, while malolactic fermentation takes place in barrels. Punching down is minimal; instead, two daily pump-overs are favored. The wine is racked after 15 to 20 days, followed by pressing.

AGEING

The wine is aged for 12 months in oak barrels (30% new oak). After light filtration, it is bottled in spring.

SERVING

Serving temperature: 17°C

AGEING POTENTIAL

5 to 10 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE
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TASTING

Among the estate's Premier Cru selections, Les Vasées stands out for its supple and fruit-forward character. From old vines planted mid-slope and fully south-facing on clay-limestone soils, this Pinot Noir displays a brilliant garnet-hued robe. The nose is delicate and classically Burgundian, with aromas of morello cherry, blackberry, violet, and a hint of lily. On the palate, it reveals a round, savory texture with generous fruit and well-integrated tannins. Peppery and floral notes linger on the finish, adding complexity and freshness. This wine gains finesse with a few years of ageing or after decanting.

FOOD PAIRINGS

Mercurey Premier Cru Les Vasées pairs beautifully with refined yet approachable dishes. It's a natural match for grilled ribeye, braised lamb with herbs, or roast pork with mild spices. Slow-cooked poultry, such as guinea fowl supreme with mushrooms, will highlight its softness. For cheese pairings, opt for aged soft-ripened varieties like Brie de Meaux or Chaource. This wine is ideal for seasonal meals, where its roundness and vibrant fruit will charm even the most discerning palates.

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