

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE FRANCOIS RAQUILLET

AOP Mercurey
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 0.6-hectare plot is fully east-facing.
Age of vines: 60 years old

TERROIR

Deep clay-limestone soil with colluvial deposits.

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.

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. No punching down is performed; instead, two daily pump-overs are favored to preserve the wine's freshness and fruit. The wine is racked after 12 to 15 days, followed by pressing.

AGEING

Aged for 12 months, including 20% in new oak barrels.

SERVING

Serving temperature: 15 to 17°C

AGEING POTENTIAL

3 to 5 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



DOMAINE FRANCOIS RAQUILLET

AOP Mercurey
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

TASTING

This Mercurey red, from the Les Carabys plot, charms with its generous and approachable profile. The robe is bright, with deep red and vermilion highlights. The nose opens with expressive aromas of black cherry, blackberry, and raspberry, complemented by subtle woody notes and a hint of licorice. On the palate, it is juicy, fresh, and concentrated, with vibrant aromatic intensity. The tannins are smooth and well-integrated, and the finish is lively and fruity. A Pinot Noir for immediate enjoyment, yet capable of graceful ageing over the years.

FOOD PAIRINGS

With its balanced structure and vibrant fruit, Les Carabys pairs beautifully with convivial, flavorful cuisine. It's a perfect match for red tuna carpaccio, rabbit stew, or veal tagine with mild spices. Grilled meats such as ribeye steak or roasted poultry are also well suited. For cheese lovers, opt for Saint-Nectaire or young Cantal. This wine is ideal for friendly gatherings, where its generosity and finesse will shine.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.