

# RAQUILLET

## MERCUREY ROUGE 1<sup>ER</sup> CRU LES VELEYS

SITE/ASPECT :	Parcel situated on the other main slope in Mercurey, in the Chamirey area, facing due east.
AREA :	0.88 hectares
SOILS :	Marl with low calcareous content.
VINE DENSITY :	10,000 vines/hectare
AVERAGE VINE AGE:	60 years
VITICULTURE :	Pruned in cordon de royat. Vines are grown in 'lutte raisonnée' or sustainable agriculture. The soil is harrowed to remove weeds mechanically. The vines are de-budded. Leaf-thinning when necessary. Hand harvest with grape sorting by a six person team.
YIELDS :	40 HL/HA
VINIFICATION :	100% de-stalked then received in stainless steel bins, the grapes are then gravity fed to concrete tanks for a 5 day pre-fermentation cold soak to extract color and fruit. Fermentation occurs naturally (no added yeast) for 12-15 days, between 30° et 32° C. No punching-down and only one pump-over per day. Gently ressed in a pneumatic press to avoid rustic tannins. Press juice and free-run juice are blended together.
CELLARING :	The juice is placed in barrel (30% new from 3 cooperages) for 12 months, then transferred to tank for another 6 months to refine the tannins. In the spring, after 2 winters in the cellar, it's filtered on kieselgur and bottled.
TASTING :	This wine balances power and mid-palate tannin with a fresh, mineral finish. With a few years of bottle-age it evolves to a smoother texture.
SERVICE :	In the first few years, decant it to open it up. Goes well with winter dishes that have some heft. Cellars nicely for 5-10 years.