

# RAQUILLET

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

SITE/ASPECT :	Situated mid-slope facing full south, it's one of the great terroirs of Mercurey.
AREA :	0.49 HA
SOILS :	Marl with low calcareous content.
VINE DENSITY :	10 000 vines/hectare
AVERAGE VINE AGE :	40 years
VITICULTURE :	Pruned in cordon de royat. The soil is grassed-in on every second row to reduce vigor. The vines are de-budded. Leaf-thinning where necessary, hand harvest with grape sorting by a six person team.
YIELD :	40 HL/HA
VINIFICATION :	100% de-stalked then received in stainless steel bins, the grapes are then gravity fed to concrete tanks for a pre-fermentation cold soak to extract color and fruit. Fermentation occurs naturally (no added yeast) for 12-15 days.
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. It's bottled in the spring, after 2 winters in the cellar.
TASTING :	<p>The southern aspect of the vineyard brings black fruit flavors to this premier cru, which is powerful while remaining round and full-bodied.</p> <p>It's expansive in the mouth, with beautiful texture, perfect for slow ageing.</p>
SERVICE :	<p>Can be decanted to make it more silky and open.</p> <p>Drink in 7/8 years.</p>