

RAQUILLET

MERCUREY ROUGE VIEILLES VIGNES

SITE/ASPECT:	Sourced from 3 parcels facing south and east.
AREA :	1.5 HA
SOILS :	Although the sites and their aspects are very different, the soils are all calcareous clay.
VINE DENSITY :	10,000 vines/hectare
AVERAGE VINE AGE:	60 years
VITICULTURE :	Two of the three parcels are pruned in cordon de royat. Vines are grown in 'lutte raisonnée' or sustainable agriculture, with ploughing of the vineyards. The soil is harrowed to remove weeds mechanically. The vines are de-budded. Leaf-thinning when necessary. The vines are precocious and are usually the first parcels harvested. 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 pre-fermentation cold soak to extract color and fruit. Fermentation occurs naturally (no added yeast) for 12-15 days, between 30° et 32° C. Very little punching-down. 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 barrels of 1 to 3 wines for 12 months. After a light filtration it is bottled.
TASTING :	Although it comes from old vines, the aim is to make an easy-drinking wine with fresh fruit, and a smooth body. It's early drinking, and elegant, with barely a hint of oak.
SERVICE :	Serve slightly cool, 15°C, either young and fruity or after 4-6 years for more complexity.