

DOMAINE FRANÇOIS RAQUILLET MERCUREY 1^{er} CRU 'LES VASÉES'



100% Pinot Noir. Brilliant red. Complex aromas of berries, violets, forest floor and cinnamon bark. Silky, bold and round. In the mouth, bright, juicy black cherry and currant with peppery flavors. Light and acidic with fresh tannins. A very enjoyable, well balanced wine with a long, smooth velvet finish. Try paired with a pimento bacon burger or a spicy beef dish.

Les Vasées is a Mercurey Premier Cru that has benefited from a mid-slope due southerly exposure in a marly limestone soil. The fifty-year-old vines have been harvested by hand, and the grapes have been destemmed before several days of cold maceration. Fermentation is natural with the indigenous yeasts present on the grapes and in the fermenting room. Alcoholic fermentation takes place in tanks and then malolactic fermentation takes place in barrels. The wine is put in barrels (30% new) for 12 months. Bottled after light filtration.

Domaine François Raquillet has records showing that the same family have made wine in Mercurey (one of the most important wine appellations in Burgundy) since the 1600s. Francois Raquillet is an 11th generation vigneron and widely recognized as the best producer in the village and one of the leaders in the region generally. In 1990, he and his wife Emmanuelle took over his family's vines from his father Jean. He reduced yields, introduced higher quality oak barrels and significantly increased the quality of grapes produced in the vineyard. As the years have gone by, he has also refined his techniques in the cellar. He has 25 acres of superbly sited, mostly old vines and believes in low yields, mature (rather than super-ripe) fruit and a severe selection. "[Francois] delivers generous, gourmand wines that are succulent and pleasure-bent but also possess levels of complexity and depth that distinguishes them from many of their peers." William Kelley, Wine Advocate.

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Tasting Note:

DOMAINE FRANÇOIS RAQUILLET MERCUREY 1^{er} CRU 'LES VASÉES'

Pinot Noir. Aromas of berries, violets, forest floor & cinnamon bark; peppery flavors with black cherry & currant; silky, bold & round; bright, juicy, light & acidic with fresh tannins; balanced with a long, smooth velvet finish.

Shelf Talker:

FRANÇOIS RAQUILLET MERCUREY 1^{er} CRU 'LES VASÉES'



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