

# DOMAINE FRANÇOIS RAQUILLET MERCUREY LES CARABYS



100% Pinot Noir. Aromas of fresh cherry, raspberry and red currant, complemented by spicy tobacco notes and hints of forest floor and mushrooms. Medium-bodied with a voluptuous and smooth, unctuous texture. Flavors of ripe fruit, black licorice and cocoa beans. Fine tannins and lively acidity, contributing to a balanced and characterful wine. Great paired with Mediterranean cuisine, roasted poultry and grilled meats, earthy mushroom dishes and creamy blue cheese.

From the Merceurey appellation in the Côte Chalonnaise region of Burgundy, France. The soil consists of marls with a small amount of limestone. The grapes are harvested by hand. Destemmed and manually sorted. 5-day cold pre-fermentation maceration in stainless steel tanks. Natural fermentation with indigenous yeasts. To avoid over-extraction, very little punching down of the cap is performed; instead, pumping over (raising the cap) is prioritized twice a day. Aged in French oak barrels (30% new) for 12 months, followed by racking to stainless steel tanks for 6 months. Lightly filtered before bottling.

Domaine François Raquillet has records showing that the same family has made wine in Merceurey (one of the most important wine appellations in Burgundy) since the 1600s. François 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. "[François] 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 LES CARABYS

100% Pinot Noir. Aromas of cherry, raspberry, red currant, spicy tobacco, forest floor & mushrooms; medium-bodied; balanced & characterful; voluptuous, smooth texture; flavors of ripe fruit, black licorice & cocoa beans; fine tannins & lively acidity.

## Shelf Talker:

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