



Domaine Francois Raquillet

Bourgogne

The Raquillet family tree shows vigneron back to the 1600s. François started working with his father Jean in 1984 and took over entirely by the ends of the '90s at which time he transformed the winemaking. He currently works 11 hectares, all in Mercurey. It is Francois who reduced yields substantially and introduced better quality oak barrels, and who has pushed the domaine to the front of the line.

The work starts in the vineyard with green harvesting. The vintage is hand harvested in small cases, sorted on a table de tri, 100% destalked, given 5 to 6 days cool soak at under 15°C followed by a further 15 days cuvaision, with punching down twice daily during fermentation. All red wines now receive 30% new wood.



“Francois Raquillet is one of several vigneron nowadays relentlessly pushing the envelope on Cote Chalonnaise quality and in the process offering Burgundian Pinots of excellent price:quality rapport.”

- Robert Parker’s Wine Advocat

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