



# FAMILLE PAQUET

GRANDS VINS DE BOURGOGNE



## BEAUJOLAIS-LANTIGNIÉ

2019



### TASTING NOTES

This Beaujolais has a lovely bright colour, fruity, fresh and delicate nose dominated by wild strawberries and black cherries. This wine is fresh and balanced on the palate, with smooth tannins.

### FOOD AND WINE PAIRING

It pairs well with stuffed poultry, veal and sautéed mushrooms.  
Recommended serving temperature: 16 °C.

### WINEMAKING

The grapes are exclusively hand-picked and subjected to rigorous selection in the vineyard. Whole-bunch maceration in vats with constant temperature controls, which lasts around 10 to 12 days. Regular pumping over. Malolactic fermentation takes place in oak barrels. Then, maturing for 12 months in oak barrels.

### PRESS REVIEW

- *Coming soon.*

### VINTAGE 2019

Despite the poor harvest, 2019 offers excellent quality. Climate hazards (heavy rains in May, frost and drought) have been the cause of record losses for the Estate (more than 40% of harvest). We started the harvest at the beginning of September in order to maintain freshness. This vintage stands out by its remarkable balance and tremendous aromatic purity.

## INFORMATIONS TECHNIQUES



### GRAPES

100% Gamay.



### PLOT

The vineyard is composed of a several plots on clayey granitic soil. Vines are located in the village of Lantignié.  
Vineyard density: 10 000 ft/ha.



### EXPOSITION

The plots enjoy a South exposure



### ANNUAL PRODUCTION

7,500 bouteilles.  
Yield: 48 hl/ha.

[www.famille-paquet.com](http://www.famille-paquet.com)

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