



FAMILLE PAQUET

GRANDS VINS DE BOURGOGNE

BOURGOGNE

PINOT NOIR
2018



TASTING NOTES

Lovely ruby hue. Rich nose with aromas of red (cherry, raspberry). Round on the palate with greedy notes of liquorice. Very complex, well balanced and elegant Pinot Noir.

FOOD AND WINE PAIRING

It pairs perfectly with poultry, grilled meat and cave-aged cheese. Recommended serving temperature: 16 °C.

WINEMAKING

Grapes are exclusively hand-picked and subjected to rigorous selection right in the vineyard. Grapes are destemmed, then cold pre-fermentation (4°C) for 5 days, followed by a vat maceration for 5 to 6 days with low controlled temperatures and punching the cap every two days. Maturing for 12 months in oak barrels (100 % new barrels).

PRESS REVIEW

- *Coming soon.*

VINTAGE 2018

After several years impacted by difficult weather conditions, 2018 was a great vintage for both quality and quantity. Classic seasons, with a cold winter, temperate spring and hot summer which suffer from lack of water in August. We started the harvest mid-September in order to maintain the balance of the wine and the freshness of the Chardonnay. A vintage which claims to be elegant, rich and powerful.

TECHNICAL INFORMATION



GRAPES

100% Pinot Noir.



PLOT

The vineyards are made up of a single plot over 0,30 hectares (0,74 acres). Vines are located in the village of Lugny, at a place called « Les Beguignes ». Clay-limestone soil, predominantly chalky. Vineyard density: 8 000 ft/ha



EXPOSITION

The plot, located at an altitude of 250 metres, enjoys an East exposure.



ANNUAL PRODUCTION

1,500 bottles.
Yield: 45 hl/ha.

www.famille-paquet.com

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