



FAMILLE PAQUET

GRANDS VINS DE BOURGOGNE

MÂCON-VILLAGES



2019

TASTING NOTES

This Mâcon-Village has a pretty pale gold hue. Rich nose of acacia honey, marzipan and spring flowers. The palate appears rich, round, powerful and well-structured. A tasty finish.

FOOD AND WINE PAIRING

An excellent accompaniment to shellfish such as scallops, veal or poultry, and ideal as an aperitif.

Recommended serving temperature: 13°C.

WINEMAKING

Immediately upon arrival (20 mins maximum from pick up), the grapes are pressed (pneumatic), no sulfites are used. Fermentation in temperature-controlled vats (cold) for 4 to 6 weeks. Use of natural yeast to allow the grape and the terroir to express themselves. Aging 100% in vats for 6 to 7 months to preserve the freshness of the Chardonnay.

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 (around -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.

TECHNICAL INFORMATION



GRAPES

100% Chardonnay.



PLOT

The vineyards are made up of 5 plots over 1,47 hectares (3,63 acres). The vines are located in the village of Farges-les-Mâcon, in the South of Burgundy. Clay-limestone soil. Vineyard density: 7 000 vines/ha.



EXPOSITION

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



ANNUAL PRODUCTION

10,000 bottles.
Yield: 55-65hl/ha

www.famille-paquet.com

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