



FAMILLE PAQUET

GRANDS VINS DE BOURGOGNE



SAINT-VÉРАН

En Crèches
2017



TASTING NOTES

Its bouquet, of rare complexity, reveals captivating fragrances: citrus lemonade, multi-flower honey, white pepper and fresh butter. The palate is rich with delicate oaky notes. A subtle combination of the minerality of the terroir and the maturity of the grapes.

FOOD AND WINE PAIRING

A perfect accompaniment to shellfish, chicken in a creamy sauce or an avocado salad.

Recommended serving temperature: 13°C.

WINEMAKING

Immediately upon arrival (20 mins maximum from pick up), the grapes are pressed (pneumatic). Fermentation in temperature-controlled vats for 4 to 6 weeks using only indigenous yeasts. A complete malolactic fermentation is carried out in order to preserve the wine's complexity. Aging for 12 months on its fine lees in oak barrels (French oak from Jupille forest, CAVIN cooperage, 10% in new oak), and then 6 months in vats.

PRESS REVIEW

- 91 PTS ROBERT PARKER
- 90 PTS WINE ENTHUSIAST

VINTAGE 2017

After several years of harvests that suffered the whims of the weather, everything came good for the Bourgogne winegrowing region in terms of both quality and quantity. The 2017 vintage is one of the most elegant expressions of the Chardonnay grape, with perfectly balanced wines and a wonderful aromatic profile.

TECHNICAL INFORMATION



GRAPES

100% Chardonnay.



PLOT

The vineyards are made up of 4 plots over 1,43 hectares (3,5 acres). The vines are located in the village of Davayé, in the « Les Crèches » climat. Clay-limestone soil.
Vineyard density: 8 000 vines/ha.



EXPOSITION

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



ANNUAL PRODUCTION

11 200 bottles.
Yield: 45-55hl/ha.

www.famille-paquet.com

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