



FAMILLE PAQUET

GRANDS VINS DE BOURGOGNE



MÂCON-DAVAYÉ



2019

TASTING NOTES

A rich, full-bodied, bright and glossy wine, the aromas evoke citrus and yellow fruits. The palate is well-balanced with a fine minerality.

FOOD AND WINE PAIRING

Ideal as an aperitif, or to accompany fish or cheese.
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 (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.

TECHNICAL INFORMATION



GRAPES

100% Chardonnay.



PLOT

The vineyards are made up of a single plot over 0,47 hectares (1,16 acres). The vines are located in the village of Davayé. Clay-limestone soil, predominantly chalky.
Vineyard density: 8 500 vines/ha.



EXPOSITION

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



ANNUAL PRODUCTION

3,500 bottles.
Yield: 55-65 hl/ha.

www.famille-paquet.com

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