



FAMILLE PAQUET

GRANDS VINS DE BOURGOGNE



MÂCON-LUGNY

Les Charmes
2019



TASTING NOTES

This Mâcon-Lugny has a pale yellow color with green tints. The nose is fresh and aromatic, reminiscent of jasmine flowers and orchard fruit. The palate reveals the same aromatic notes with fresh citrus and white flowers. Rich and full-bodied, this wine fully reveals itself in its early youth.

FOOD AND WINE PAIRING

This Mâcon-Lugny will be ideal as an aperitif. A great accompaniment to poultry, sushi and grilled fish. 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 16 plots over 8 hectares (20,45 acres). The vines are located in the village of Lugny, in the 'Les Charmes' climat, the flagship of the Mâcon-Lugny appellation. Clay-limestone soil. Vineyard density: 7 000 vines/ha.



EXPOSITION

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



ANNUAL PRODUCTION

70,000 bottles.
Yield: 55-65hl/ha.

www.famille-paquet.com

FAMILLE PAQUET - 270 Chemin des Jonchères - 71850 Charnay-lès-Mâcon - France
Tél. 33 (0) 3 79 35 00 10 - contact@paquet-montagnac.com