



FAMILLE PAQUET

GRANDS VINS DE BOURGOGNE

POUILLY-FUISSÉ



2018



TASTING NOTES

This wine displays a yellow light color. A very attractive, well-defined nose with a pronounced fruity character (white and yellow fruit). A subtle minerality comes through after swirling the glass. Well-structured on the palate, fat, fleshy and taut. Fine, delicate and very persistent. A classy white wine.

FOOD AND WINE PAIRING

A great accompaniment to gastronomic cuisine, lobster, full-flavored fish, calf sweetbread or sautéed mushrooms. 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, 20% in new oak), and then 6 months in vats.

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% Chardonnay.



PLOT

The vineyards are made up of 4 plots over 1,65 hectares (4,07 acres). Vines are located on steep hillsides on the slopes of the Roche de Solutré, close to the climates 'Crays', 'Gerbeaux' and 'Croix Bonnet'. Clay-limestone and pebbly soil. Vineyard density: 10 000 pieds/ha.



EXPOSITION

The plots enjoy a South-East exposure.



ANNUAL PRODUCTION

7,500 bottles.
Yield: 55-60hl/ha.

www.famille-paquet.com

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