



FAMILLE PAQUET
GRANDS VINS DE BOURGOGNE



POUILLY-FUISSÉ

LES CRAYS

2018

TASTING NOTES

A broad, full-bodied wine with a satiny attack but a deep, tensile core, underpinned by a tangy acidity and concluding with a mineral finish.

FOOD AND WINE PAIRING

To be enjoyed with a risotto, seafood, sushi or tenderloin steak. 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

91 points Wine Enthusiast

Find all press and reviews and scores: [here](#).

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



PLOT

The vineyards are made up of 3 plots over 0,31hectares (0,76 acres). Vines are located on steep hillsides the slopes of the Roche de Solutré, on 'Les Crays' climat. Clay-limestone soil, predominantly limestone
Vineyard density: 10 000 pieds/ha.



EXPOSITION

The plots enjoys a South-East exposure.



ANNUAL PRODUCTION

2,400 bottles.
Yield: 50-55 hl/ha.



GRAPES

100% Chardonnay.

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