



FAMILLE PAQUET

GRANDS VINS DE BOURGOGNE



SAINT-VÉРАН

2019



TASTING NOTES

This wine is appreciated for its rich and complex aromatic palette of grapefruit, green apples, candied lemon and beeswax. The well-balanced palate shows a mineral touch with a delicate acidity.

FOOD AND WINE PAIRING

This Saint-Véran is a perfect accompaniment to scallops, seafood and fresh pasta or can be enjoyed on its own, as an aperitif. 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 on fine lees for 8 months to preserve the freshness of the Chardonnay.

PRESS REVIEW

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

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



PLOT

The vineyards are made up of 32 plots over 4,94 hectares (12,20 acres). The vines are located in the village of Davayé, on steep hillsides on the slopes of the Roche de Solutré and Vergisson. Clay-limestone soil, predominantly chalky. Vineyard density: 9 000 pieds/ha.



GRAPES

100% Chardonnay.



EXPOSITION

The plots enjoy a South/South-East and North-East exposure.



ANNUAL PRODUCTION

42,000 bottles.
Yield: 50-65 hl/ha.

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