

FAMILLE PAQUET

SAINT-VÉRAN EN CRÈCHES 2018



TASTING NOTES

Its bouquet, of rare complexity, reveals captivating fragrances: citrus lemonade, multi-flower honey, white pepper and fresh butter. The palate is rich with delicate oaky notes. A subtle combination of the minerality of the terroir and the maturity of the grapes.

FOOD AND WINE PAIRING

An excellent accompaniment to fish, white meats and cold starters. 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, 10% in new oak), and then 6 months in vats.

PRESS REVIEW

91 pts Wine Enthusiast Find all press and reviews and scores: <u>here</u>.

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

FAMILLE PAOUET

SAINT-VÉRAN En Crèches

2018

ECOLTÉ ET MIS EN BOUTEILLE AU DOMAINE

The vineyards are made up of 4 plots over 1,43 hectares (3,5 acres). The vines (of 56 years of average age) are located in the village of Davayé, in the « Les Crèches » climat. Clay-limestone soil. Vineyard density: 8 000 vines/ha.



GRAPES 100% Chardonnay.



EXPOSITION

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

3

ANNUAL PRODUCTION

11 200 bottles. Yield: 45-55hl/ha.