



FAMILLE PAQUET  
GRANDS VINS DE BOURGOGNE



## MÂCON-DAVAYÉ 2018

### TASTING NOTES

A rich, full-bodied, bright and glossy wine, the aromas evoke citrus and yellow fruits. The palate is well-balanced with a fine minerality.

### FOOD AND WINE PAIRING

Ideal as an aperitif, or to accompany fish or cheese. 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.

### 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 a single plot over 0,47 hectares (1,16 acres). The vines are located in the village of Davayé. Clay-limestone soil, predominantly chalky. Vineyard density: 8 500 vines/ha.



### GRAPES

100% Chardonnay.



### EXPOSITION

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



### ANNUAL PRODUCTION

3,500 bottles.  
Yield: 55-65 hl/ha

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