



FAMILLE PAQUET

GRANDS VINS DE BOURGOGNE



MÂCON-PRISSÉ

LE CLOS
2019

TASTING NOTES

This Mâcon-Prissé has a clear, bright yellow hue. The nose is expressive and aromatic with notes of acacia flowers, blossom and sweet fruit. The palate is well balanced with a fine acidity and just a touch of ginger enlivening the citrus fruit. A long and persistent finish with fruity and spicy flavors.

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 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 a single plot over 1,30 hectares (3,21 acres). The vines are located in the village of Prissé in the 'Le Clos' climat. Clay-limestone soil. Vineyard density: 8 000 vines/ha.



GRAPES

100% Chardonnay.



EXPOSITION

The plot, located at an altitude of 150 metres, enjoys an East exposure.



ANNUAL PRODUCTION

10,000 bottles
Yield 55-70 hl/ha.

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