



FAMILLE PAQUET
GRANDS VINS DE BOURGOGNE



MÂCON-VILLAGES

2019

TASTING NOTES

This Mâcon-Village has a pretty pale gold hue. Rich nose of acacia honey, marzipan and spring flowers. The palate appears rich, round, powerful and well-structured. A tasty finish.

FOOD AND WINE PAIRING

An excellent accompaniment to shellfish such as scallops, veal or poultry, and ideal 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 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 (around -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 5 plots over 3 hectares (3,63 acres). The vines are located in the village of Farges-lesMâcon, in the South of Burgundy. Clay-limestone soil. Vineyard density: 7 000 vines/ha.



GRAPES

100% Chardonnay.



EXPOSITION

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



ANNUAL PRODUCTION

23 940 bottles.
Yield: 55-65hl/ha

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