

FAMILLE PAQUET





# MÂCON-LUGNY LES CHARMES 2020

## TASTING NOTES

This Mâcon-Lugny has a pale yellow color with green tints. The nose is fresh and aromatic, reminiscent of jasmine flowers and orchard fruit. The palate reveals the same aromatic notes with fresh citrus and white flowers. Rich and full-bodied, this wine fully reveals itself in its early youth.

#### FOOD AND WINE PAIRING

This Mâcon-Lugny will be ideal as an aperitif. A great accompaniment to poultry, sushi and grilled fish. 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 2020

A great vintage.The vintage 2020 was marked by precocity, from bud to harvest. Indeed the good weather sets from March until the harvest. Early flowering with a mild spring, the summer was hot and dry (with a little lack of rain). Harvest started last week of August with an excellent health of the grapes. Despite the dryness, the vintage present a great balanced with nice acidity. A promising vintage, with great quality.

## **TECHNICAL INFORMATION**



#### PLOT

GRAPES

100% Chardonnay.

The vineyards are made up of 16 plots over 8 hectares (20,45 acres). The vines are located in the village of Lugny, in the 'Les Charmes' climat, the flagship of the Mâcon-Lugny appellation. Clay-limestonesoil. Vineyard density: 7 000 vines/ha.



#### EXPOSITION

The plots, located at an altitude of 250 metres, enjoys a South, SouthEast exposure.



#### ANNUAL PRODUCTION 70,000 bottles. Yield: 55-65hl/ha

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