



MÂCON-PRISSÉ LE CLOS 2020

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 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



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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