



FAMILLE PAQUET

GRANDS VINS DE BOURGOGNE



MÂCON-VILLAGES

2020

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 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 presents a great balance with nice acidity. A promising vintage, with great quality.

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-les-Mâcon, 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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