



FAMILLE PAQUET
GRANDS VINS DE BOURGOGNE



MÂCON DAVAYÉ

2020

TASTING NOTES

A rich, full-bodied, bright and glossy wine, the aromas evoke citrus and yellow fruits. The palate is well-balanced with a fine minerality.

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

TECHNICAL INFORMATION



PLOT

The vineyards are made up of a single plot over 0,47 hectares (1,16 acres). The vines are located in the village of Davayé. Clay-limestone soil, predominantly chalky. Vineyard density: 8 500 vines/ha.



GRAPES

100% Chardonnay.



EXPOSITION

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



ANNUAL PRODUCTION

3,500 bottles. Yield: 55-65 hl/ha

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