FAMILLE PAQUET
GRANDS VINS DE BOURGOGNE

SAINT-VÉRAN
2020

EN CONVERSION VERS L'AGRICULTURE BIOLOGIQUE

TASTING NOTES

This wine is appreciated for its rich and complex aromatic palette of grapefruit, green apples, candied lemon and beeswax. The well-balanced palate shows a mineral touch with a delicate acidity.

FOOD AND WINE PAIRING

This Saint-Véran is a perfect accompaniment to scallops, seafood and fresh pasta or can be enjoyed on its own, 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 on fine lees for 8 months to preserve the freshness of the Chardonnay.

PRESS REVIEW

Find all press review and scores : here.

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
The vineyards are made up of 32 plots over 4,94 hectares (12,20 acres).The vines are located in the village of Davayé, on steep hillsides on the slopes of the Roche de Solutré and Vergisson. Clay-limestone soil, predominantly chalky Vineyard density: 9 000 pieds/ha.

GRAPES
100% Chardonnay.

EXPOSITION
The plots enjoy a South/South-East and North-East exposure.

ANNUAL PRODUCTION
42,000 bottles.
Yield: 50-65 hl/ha.