



FAMILLE PAQUET
GRANDS VINS DE BOURGOGNE



BOURGOGNE PINOT NOIR

2018

TASTING NOTES

Lovely ruby hue. Rich nose with aromas of red (cherry, raspberry). Round on the palate with greedy notes of liquorice. Very complex, well balanced and elegant Pinot Noir.

FOOD AND WINE PAIRING

It pairs perfectly with poultry, grilled meat and cave-aged cheese. Recommended serving temperature: 16 °C.

WINEMAKING

Grapes are exclusively hand-picked and subjected to rigorous selection right in the vineyard. Grapes are destemmed, then cold pre-fermentation (4°C) for 5 days, followed by a vat maceration for 5 to 6 days with low controlled temperatures and punching the cap every two days. Maturing for 12 months in oak barrels (100 % new barrels).

VINTAGE 2019

Despite the poor harvest, 2019 offers excellent quality. Climate hazards (heavy rains in May, frost and drought) have been the cause of record losses for the Estate (around -40% of harvest). We started the harvest at the beginning of September in order to maintain freshness. This vintage stands out by its remarkable balance and tremendous aromatic purity.

TECHNICAL INFORMATION



PLOT

The vineyards are made up of a single plot over 0,30 hectares (0,74 acres). Vines are located in the village of Lugny, at a place called « Les Beguignes ». Clay-limestone soil, predominantly chalky. Vineyard density: 8 000 ft/ha



GRAPES

100% Pinot Noir.



EXPOSITION

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



ANNUAL PRODUCTION

1,500 bottles.
Yield: 45 hl/ha.

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