

# SAINT-VÉRAN

# **EN CRÈCHES** 2019



## TASTING NOTES

Its bouquet, of rare complexity, reveals captivating fragrances: citrus lemonade, multi-flower honey, white pepper and fresh butter. The palate is rich with delicate oaky notes. A subtle combination of the minerality of the terroir and the maturity of the grapes.

#### FOOD AND WINE PAIRING

An excellent accompaniment to fish, white meats and cold starters. Recommended serving temperature: 13°C.

#### WINEMAKING

Immediately upon arrival (20 mins maximum from pick up), the grapes are pressed (pneumatic). Fermentation in temperature-controlled vats for 4 to 6 weeks using only indigenous yeasts. A complete malolactic fermentation is carried out in order to preserve the wine's complexity. Aging for 12 months on its fine lees in oak barrels (French oak from Jupille forest, CAVIN cooperage, 10% in new oak), and then 6 months in vats.

### PRESS REVIEW

91 pts Wine Enthusiast Find all press and reviews and scores: here.

#### 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 (more than 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 4 plots over 1,43 hectares (3,5 acres). The vines (of 56 years of average age) are located in the village of Davayé, in the « Les Crèches » climat. Clay-limestone soil. density: 8 000 vines/ha.



**GRAPES** 100% Chardonnay.



#### **EXPOSITION**

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



#### ANNUAL PRODUCTION

11 200 bottles. Yield: 45-55hl/ha.

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