



FAMILLE PAQUET

GRANDS VINS DE BOURGOGNE



SAINT-VÉРАН

LES CRAS

2019



TASTING NOTES

Fine and subtle nose with fruity citrus touches, such as mandarin and blood orange. Hints of white flowers and menthol. Pure, fresh and perfectly balanced, it shows remarkable richness, fruitiness and finesse.

FOOD AND WINE PAIRING

Its flavors marry perfectly with white meats, goat's cheeses, cream-based dishes and foie gras. 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 a single plot over 1,15 hectares (2,85 acres). The vines (of 32 years of average age) are located in the village of Davayé, in the 'Les Cras' climat. Pebbly soil rich in hard limestone. Vineyard density: 8 500 pieds/ha.



GRAPES

100% Chardonnay.



EXPOSITION

The plot located at an altitude of 220 metres, enjoys a South/ South East exposure.



ANNUAL PRODUCTION

9,200 bottles.

Yield: 55-60 hl/ha.

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