

2020

TECHNICAL INFORMATION

PARCELS

2 parcels located in the village of
Solutré-Pouilly : « En Servy »
Superficy : 0.33 ha

VINEYARD

Planting years : 1982 - 1996
Exposition : Sud - Est
Sol : Clay-limestone, Loam,
Clay, rich in iron

WINEMAKING & AGEING

100% malolactic fermentation.
12 months in oak barrels (10%
new) then 8 months in stainless
steel vats.

HARVEST

Manual harvest in small 15 Kg
baskets.

PRUNING

Guyot with short canopy.

PRODUCTION

Yield : 50 hl/ha
pH : 3,22
Total acidity : 4,5 g/l

ORGANIC AND BIODYNAMIC CULTURE



FAMILLE PAQUET
GRANDS VINS DE BOURGOGNE

POUILLY-FUISSÉ

PREMIER CRU «EN SERVY»

When they decided to take over the estate of their parents in Mâcon, Mathieu and Camille Paquet were convinced that it had the potential to **produce great wines**; that is to say, wines of emotion.

To transform the nugget into a jewel, it was necessary to start by giving all the attention to the vineyard.

Organic farming was obviously a necessity. But it is especially with **biodynamics** that the different terroirs have been able to reveal themselves in all their originalities.

Pruning has been revised to have clusters both smaller and fewer; for denser wines, capable of expressing the most subtle nuances of the soil.

Each vine is accompanied in its growth without forcing it and **respecting all individualities.**

For this, **only attention and the human hand are acceptable.**

For example, during the summer, the shoots are not hedged but delicately intertwined.

Under these conditions, the vines regulate the number of leaves and the size of the berries on their own. Everything becomes obvious in this viticulture that is lived with the heart. The right maturity is determined for each plot or micro-plot by tasting berries and experience of the growers.

Last step in this logical construction at the service of great wines, the **harvest is carried out by hand in small crates** to preserve the integrity of each berry between the hand of the picker and the winery.

True luxury jewelry viticulture!

But, to highlight any jewel a case is needed. **For the fruit, this is the cellar.** It is both a piece of art but also, and above all, a formidable tool at the service of a winemaking and a "haute couture" aging.

Gravity prevents any pumping and therefore preserves berries intact. They are then pressed with delicacy. Small vats make it possible to continue during the vinification, the work of terroir delimitation that begun in the vineyard. This reasoning also implies the exclusive use of

Finally, large spaces give the possibility of long aging in barrels or amphorae. Thus, the **necessary time is given to each wine** so that it can reveal itself in its own identity and originality. All the cuvees are children of the same family. All have similarities but each are different and unique. Their common point: the little thrill or tear they bring to the tasting. Emotion...

