



PAQUET
MONTAGNAC
- BOURGOGNE -



PAQUET MONTAGNAC CHARDONNAY

2024

VIN DE FRANCE - WHITE WINE

PRESENTATION

Son of winemakers, Mathieu Paquet is a passionate Burgundian, very attached to the Burgundy grape varieties, Pinot Noir and Chardonnay. With this range, he wants to offer pure and elegant Chardonnay accessible to all.

From a plot of vines located in the High Valley of the Aude at the foot of the Pyrenees mountains. The vine developed itself in the best conditions, in high altitude it benefits from both an optimum sunshine and cool nights.

These soils were cultivated in an environmentally friendly way and following strict regulations. It has allowed us to offer grapes rich in aromas and of superior quality. Elaborated in an elegant simplicity, this Chardonnay will be appreciated by all, on any occasion.

TASTING

With a pale and bright color, this wine is fresh and silky, offering citrus and Pineapple notes, with white flowers.

On the palate, this Chardonnay is balanced, both greedy and mineral. 2024 was a cooler vintage bringing more freshness to the wine

FOOD PAIRING

With a pleasant simplicity, this wine can accompany all dishes. Ideal as an aperitif, it goes well also with seafood and sushis.

Ideal serving temperature : between 10°C and 12°C.

TECHNICAL INFORMATION

GRAPES: 100% Chardonnay

GEOGRAPHICAL SITUATION: High Valley of the Aude. Temperate climate. Altitude between 350 and 500m.

SOIL: clayey-limestone and stony soils, covered with marine sediments and shale debris.

AGEING POTENTIAL: 2-4 years

WINEMAKING :

Harvested very early in the season in order to keep the freshness of the Chardonnay.

After a slow pressing, this Chardonnay is fermented 100% in thermo-regulated stainless steel tanks at low temperature to let fruity aromas of the terroir express themselves.

This wine is then aged on fine lees for 6 months in stainless steel tanks to preserve all its minerality and freshness.



SARL PAQUET MONTAGNAC BOURGOGNE