



PAQUET  
MONTAGNAC  
- BOURGOGNE -



## PAQUET MONTAGNAC CHARDONNAY

VIN DE FRANCE - WHITE WINE

### PRESENTATION

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 Pinot Noir will be appreciated by all, in any occasion.

### TASTING

With a brilliant pale gold color, this wine will reveal white fruit notes (such as pear and lychee for example), as well as dried fruits like almond. We can also smell nice touches of vanilla and honey that will sublimate the whole.

In the mouth, this Chardonnay is balanced, with a tense profile and a clear tension between minerality and freshness. Its floral and acidulous notes give an airy finish.

### FOOD PAIRING

With a pleasant simplicity, this wine can accompany all dishes. We recommend to taste it with seafood, such as oysters, or fresh goat cheese to reveal all its aromas.

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 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