



PAQUET
MONTAGNAC
- BOURGOGNE -



PAQUET MONTAGNAC CHARDONNAY

2025

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

This Chardonnay 2025 from France displays a bright and expressive profile. The nose opens with aromas of fresh citrus and pear, complemented by subtle floral notes. On the palate, the wine is well-balanced and lively, with a crisp acidity that enhances its freshness. The fruit is clean and precise, leading to a smooth texture and a refreshing, elegant finish. A refined and approachable Chardonnay that highlights purity, balance and freshness.

FOOD PAIRING

With a pleasant simplicity, this wine can accompany all dishes. Ideal as an aperitif, it goes well also with grilled fish, light pasta or vegetable-based dishes. 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: 3 years

WINEMAKING :

Harvested early in the season to preserve the natural freshness of the Chardonnay, the grapes undergo gentle pressing before being fermented entirely in temperature-controlled stainless steel tanks at low temperatures. This careful vinification allows the fruity aromas of the terroir to fully express themselves. The wine is then aged on fine lees for six months in stainless steel tanks, enhancing texture while preserving its minerality and vibrant freshness.



SARL PAQUET MONTAGNAC BOURGOGNE