



PAQUET  
MONTAGNAC  
- BOURGOGNE -

# PAQUET MONTAGNAC PINOT NOIR 2025

VIN DE FRANCE - RED 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 Pinot Noir 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 Pinot Noir will be appreciated by all, in any occasion.

## TASTING

This French Pinot Noir 2025 offers a vibrant and expressive profile driven by fresh red fruit. The nose reveals aromas of ripe cherry, raspberry and wild strawberry, complemented by subtle floral notes. On the palate, the wine is fresh and lively, with bright acidity enhancing the purity of the fruit. The texture is smooth and delicate, with soft tannins and a clean, refreshing finish. A well-balanced Pinot Noir that highlights elegance, fruit intensity and natural freshness.

## FOOD PAIRING

Ideally served as an aperitif or with grilled poultry, salmon, tuna and charcuterie  
Ideal serving temperature : 12°C to 14°C

## TECHNICAL INFORMATION

**GRAPES:** 100% Pinot Noir

**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 purity and freshness of the Pinot Noir, the grapes are fully destemmed to ensure smooth, supple tannins. After gentle pressing, fermentation takes place in temperature-controlled stainless steel tanks at low temperatures, allowing the terroir's fruity aromas to fully express themselves. A maceration period of up to 15 days follows. The wine is then aged for 5 months in stainless steel tanks with the addition of wood chips, bringing subtle complexity while maintaining freshness.



SARL PAQUET MONTAGNAC BOURGOGNE

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