



DOMAINES PAQUET
GRANDS VINS DE BOURGOGNE
Ophélie et Yannick Paquet

MACON-CHAINTRÉ



TERROIR

Located in the municipality of Chaintré, between 200 and 300 meters above sea level, at the place called Château de Chaintré. The soils, composed of clay and marl, are exposed to the southeast.

VINES

The average age of the vines is 30 years. The grape variety is Chardonnay. The average yield of these plots is about 60 hl/hectare. We produce approximately 30,000 bottles each year.

VINIFICATION

Traditional Burgundian method. The harvest is entirely manual, with pneumatic pressing. The aging takes place in temperature-controlled stainless steel tanks. Indigenous yeasts are used to preserve the typicity of the terroir.

TASTING

Pale gold-green color. Fruity wine with a nose of citrus aromas, lemon, and grapefruit. The mouthfeel is very pleasant, combining freshness, liveliness, fullness, and a good lemony persistence.

FOOD AND WINE PAIRING

A wine to enjoy as an aperitif, it can accompany starters, vegetable or fish terrines, pizza, paella, or charcuterie.

Serving temperature: 10 to 12°C.

AGING

It can be consumed today and can be kept for 1 to 3 years.