



DOMAINES PAQUET  
GRANDS VINS DE BOURGOGNE  
*Ophélie et Yannick Paquet*

# MÂCON-FUISSÉ



## TERROIR

Located in the municipality of Fuissé, between 250 and 300 meters above sea level, on clay-limestone soils.

## 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 17,000 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

Very fine nose, combining minerality and white-fleshed fruits. Round, balanced mouthfeel that corresponds well with the nose. Ripe fruits reappear on the palate. Lively and quite fresh, giving it a beautiful length. Some notes of dried fruits.

## FOOD AND WINE PAIRING

A wine for all occasions. It will pair well with starters, charcuterie, oysters, and goat cheeses from the Mâconnais region.

## AGING

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