



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

# POUILLY-FUISSÉ Vieilles Vignes



## TERROIR

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

## VINES

These are vines over 50 years old. The grape variety is Chardonnay. The average yield of these plots is about 40 hl/hectare. We produce approximately 14,500 bottles each year.

## VINIFICATION

Traditional Burgundian method. The harvest is entirely manual, with pneumatic pressing. The aging takes place in oak barrels. Indigenous yeasts are used to preserve the typicity of the terroir.

## TASTING

A wine with an open, fruity nose. A charming exotic hint with a light vanilla nuance. The palate is imposing, dominated by the terroir's minerality. Significant richness and roundness. A beautiful overall structure. A rich and flavorful wine.

## FOOD AND WINE PAIRING

It pairs wonderfully with foie gras, lobster, pikeperch, and monkfish. It can also be served with a Bresse chicken in cream.

Serving temperature: 10 to 12°C.

## AGING

It can be consumed today and can be kept for 5 to 10 years.