



GRANDS VINS DE BOURGOGNE

DOMAINES  
PAQUET

*Ophélie et Yannick Paquet*

## POUILLY-FUISSÉ 1<sup>ER</sup> CRU “LES VIGNES BLANCHES” DERRIÈRE LA MAISON MONOPOLE



From the heart of Burgundy’s Mâconnais region comes a Chardonnay of exceptional quality – Domaine Jean-Paul Paquet & Fils Pouilly-Fuissé Premier Cru Les Vignes Blanches. This wine exudes the elegance and complexity characteristic of this renowned appellation, making it a true gem for wine lovers. Let’s explore its refined flavour profile and discover the culinary pairings that will elevate your enjoyment.

<b>Brand:</b>	Domaine Jean-Paul Paquet & Fils
<b>Region:</b>	Bourgogne / Mâconnais / Pouilly-Fuissé / Pouilly-Fuissé Premier Cru
<b>Varietal:</b>	Chardonnay
<b>Color:</b>	White
<b>Alcohol:</b>	13.5%
<b>Size:</b>	750ml
<b>Country:</b>	France
<b>Food pairing:</b>	Grilled or pan-seared seafood, poultry and creamy sauces, soft and creamy cheeses, and vegetarian delights

**TASTING NOTES:** Appearance: This Pouilly-Fuissé unveils a luminous straw-gold hue with subtle hints of green, promising vibrancy and freshness. Nose: Aromas of white flowers like acacia blossom and honeysuckle gently unfurl, followed by the classic Burgundian notes of ripe stone fruits – think white peach and a touch of apricot. Delicate hints of toasted hazelnut and a touch of minerality add depth and complexity. Palate: On the palate, the wine is textured yet beautifully balanced. Flavours of orchard fruits echo the aromas, with a subtle creaminess derived from the wine’s ageing. A refreshing acidity keeps the palate lively, while subtle notes of toasted almonds and spice linger on the finish.