



DOMAINES PAQUET
GRANDS VINS DE BOURGOGNE
Ophélie et Yannick Paquet

CRÉMANT DE BOURGOGNE



TERROIR

Located in the commune of Chaintré between 200 and 300 meters above sea level at the Château de Chaintré site. The soils, composed of clay and marl, face southeast.

VINEYARDS

The average age of the vines is 40 years. The grape variety is Chardonnay.

WINEMAKING

Champagne method. The grapes are harvested entirely by hand, and pressed using a pneumatic press. The wine is aged in temperature-controlled stainless steel tanks, then on its lees for a minimum of 12 months.

TASTING NOTES

Brilliant gold color, fine bubbles, and a lovely mousse. The initial taste is lively and crisp, with dominant aromas of citrus and white peach. The finish is fresh, harmonious, and lingering.

FOOD AND WINE PAIRING

Can be enjoyed as an aperitif or with dessert. Serving temperature 6 to 8°.

AGING

It can be consumed from today, and can be stored for 1 year.