

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

# POUILLY-FUISSÉ 1<sup>ER</sup> CRU Les Perrières

## « L'œuvre de Matis »



#### **TERROIR**

Located in the commune of Fuisse. Between 300 and 350 meters above sea level. The soils are clay-limestone.

#### **VIGNES**

One of the most renowned localities in Burgundy, Les Perrières. Soil derived from residual clay with chailles.

#### **VINIFICATION**

Traditional Burgundy. Harvesting is entirely manual, with pneumatic pressing. Vinification and aging for 12 months in stoneware and ceramic jars, followed by 6 months in vats.

### **DÉGUSTATION**

On the nose, fruity and floral aromas, particularly acacia blossoms, are evident. On the palate, the terroir is resonant thanks to the aging process in jars. Notes of crisp yellow fruit combine with a lovely freshness. A pure, deep, and unadorned wine!

#### HARMONIE METS et VINS

It pairs perfectly with starters, shellfish, and seafood. It's generally ideal with delicate dishes. Serving temperature: 10 to 12°C.

#### **GARDE**

It can be consumed today and will keep for 5 to 8 years.