



DOMAINES PAQUET
GRANDS VINS DE BOURGOGNE
Ophélie et Yannick Paquet

POUILLY-FUISSÉ 1^{ER} CRU « Les Vignes Blanches »

Derrière La Maison **MONOPOLE**



TERROIR

Located in the town of FUISSÉ. Between 250 and 300 meters above sea level.

The soils are clay-limestone.

VINES

Nestled between "Les Vignes Blanches" and "Le Clos", this plot has been exploited exclusively by our family for 3 generations.

VINIFICATION

Traditional Burgundy. The harvest is entirely manual, pneumatic pressing. Vinification and aging for 12 months in oak barrels for 12 months, then 6 months in vats.

TASTING

A wine with a powerful nose, slightly toasted woody notes. Concentrated palate, balanced between fruit and minerality.

HARMONY OF FOOD AND WINE

It will accompany perfectly, starters, white meats at the Cream and full-bodied cheeses.

Operating temperature 10 to 12°.

AGING

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