

DOMAINE JEAN-PAUL PAQUET



Mâcon-Fuissé

Chasselas, Mâconnais, Burgundy, France

GRAPE VARIETY

100% Chardonnay

TERROIR

The Macon-Fuisse AOC abuts the Pouilly-Fuisse, Saint-Véran, and Mâcon-Loché appellations. The vineyards dot the summit of the natural amphitheater which surrounds the famous town of Pouilly. At 1,200 ft, these vines are among the highest in the Mâcon and enjoy the same ancient marl-limestone substrate as Pouilly-Fuisse, with stones broken up into slabs that rest on reddish-yellow soil. This is also the sunniest and warmest climate in the Macon. This happy, mineral laced wine is produced from vines averaging 25 years.

VINIFICATION

Produced as naturally as possible. Hand harvested. Pneumatic pressed. Spontaneous fermentation via indigenous yeasts takes place in stainless steel tanks. The wine is aged for 11 months on the lees in tank before bottling.

DOMAINE

Jean-Paul Paquet's family has worked in the Mâconnais region of Burgundy since his Grandfather settled there in 1955. Jean-Paul's father was eventually able to purchase a small seven-acre domaine in the heart of Pouilly-Fuisse in 1971. Jean-Paul and his wife took over in 1978 and have since purchased several additional plots. In 2003 when their son Yannick joined the family business, they decided to increase the size of the domaine, and purchased a vineyard outside the Chateau du Chaintré.

TASTING NOTE

Ripe stone fruit aromas. Dry and full bodied with a pleasing balance of roundness and minerality. Gentle dried fruit notes add complexity and richness to the palate. This joyful wine can be enjoyed now or laid down for a few years.

FOOD PAIRINGS

Excellent with full-flavored cheeses, roasted fish, or creamy chicken dishes.



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6/14/2023