

DOMAINE JEAN-PAUL PAQUET



Pouilly-Fuissé AOC

Fuissé, Mâconnais, Burgundy, France

GRAPE VARIETY

100% Chardonnay

TERROIR

The famous town of Fuissé lies in Southern Burgundy, 1,100 ft. above sea level, in the Mâconnais. Here, rolling hills about the Soan river and the shale soils are dominated by limestone and clay, which are capable of producing world class chardonnay. This wine is produced from vines averaging 25 years with favorable exposure.

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 90% stainless steel and 10% oak (50% new, 50% 2nd & 3rd pass).

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-Fuissé 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 wooden notes add complexity and richness to the palate. This complex wine can be enjoyed now, or laid down for 5+ years.

FOOD PAIRINGS

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

