

DOMAINE JEAN-PAUL PAQUET



Saint-Véran AOC

Davayé, Mâconnais, Burgundy, France

GRAPE VARIETY

100% Chardonnay

TERROIR

The Davayé commune lies in Southern Burgundy, 1,000 ft. above sea level, just north of the famous towns of Pouilly and Fuissé in the Mâconnais. Here, rolling hills abut the Soan river and the shale soils are dominated by limestone and clay. Because of this, Paquet's Saint-Véran shares more similarities with Pouilly-Fuissé than with wines produced in the southern part of the AOC where sandy, acidic soils tend to produce leaner, more simple wines. This wine is produced from vines averaging 25 years with favorable exposure.

VINIFICATION

Produced as naturally as possible. Hand harvested. Pneumatic pressed then 24 hours of racking in stainless steel. Fermented in 70% stainless steel and 30% oak with naturally occurring yeasts followed by malolactic fermentation.

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

Light mineral and citrus aromas. Dry and medium bodied with a pleasing balance of roundness and fresh citrus flavors. Gentle oak notes add complexity and richness to the palate. This happy wine can be enjoyed now, or laid down for 3-5 years.

FOOD PAIRINGS

Great as an aperitif or with freshwater fish and creamy chicken dishes.



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