

PAQUET MONTAGNAC
Bourgogne

DOMAINE CAMILLE PAQUET

POUILLY FUISSÉ 2015

AOC POUILLY FUISSÉ

+257080 (GL)

BC Wholesale \$31.00

BCLS Retail \$39.99



92 points Robert Parker / Wine Advocate

“The 2015 Pouilly-Fuissé was matured ten months in wood (10% new) plus another nine months in stainless steel. Fresh and crisp on the nose with apple blossom, lemon curd and a touch of slate, the oak here is discrete but lends weight. The palate is well balanced with a fine line of acidity, crisp and fresh with wonderful focus and just the right amount of tension towards the finish. This is just superb.”

Camille Paquet officially took over at Domaine des Valanges in July 2017, though he has overseen the winemaking since 2015. He formed Domaine Camille Paquet in Solutré with his brother Mathieu. They farm two hectares in Pouilly-Fuissé and another in Mâcon-Solutré-Pouilly, and this will be augmented by a recent acquisition of Les Charles in Mâcon-Lugny. I was impressed by these wines, which were all tasted blind, and it is a name readers should be keeping a beady eye on in the future.

— Neal Martin, *Wine Advocate* - Issue 232 August 31, 2017

An expressive and modern nose offering notes of young wood, nuts and ripe fruits. In the mouth the wine is full of fineness, freshness and elegance. It offers a sharp and mouth-watering acidity with pear and citrus fruits notes. Good length on the palate.

This Chardonnay will perfectly accompany white meats, goat cheese, seafood and crustaceans.

Technical Data

Chardonnay 100%

Vinification and ageing: 100% vinification in oak barrels, then stored 12 months oak (10% new), then 10 months in vats.

Soil: Clay and chalk with south-east exposure

Age of Vines: 30 years

Residual Sugar: < 5 g/l

13% alc./vol.

Case 12 x 750 ml



+257080

 Choice Import Agencies