



## DOMAINE CAMILLE PAQUET

POUILLY FUISSE « LES CRAYS »



### PRESENTATION

Camille Paquet started to take over his parents' Domain in August 2015, working both in the vines and in the vinification process. Beside this work, he purchased some vines on the Pouilly Fuissé appellation and took land rent on the Mâcon-Solentré-Pouilly and Mâcon-Lugny "Les Charmes". By creating the Domain Camille Paquet, he enabled himself to put into practice his view of the wine-growing and making, with the aim to raise these Terroirs within the greatest wine of the Mâconnais.

### WINE TASTING

This wine displays a yellow color with pale yellow gleams. The nose is fine and subtle, floral and fruity with citrus fruit and chalky notes. The attack is fresh and full on the palate with a fine tension, enhanced by a structured complexity and a great balance. The lingering aromas are made of white pepper, vineyard peach and minerality. The long-lasting taste is fresh and aromatic.

### WINE AND FOOD PAIRING

This wine will be perfect with a poultry cooked with cream, some fish with a butter sauce or some goat cheese.

### TECHNICAL INFORMATION

**GRAPE VARIETY :** 100% Chardonnay

**SOIL :** clay and chalky, South-East exposure

**AGE OF THE VINES :** 40 years old

**WINE-MAKING :** Completely processed in barrels (whose 20% are new). When the grapes are pressed, the settling is very gentle and the alcoholic and malolactic fermentation happen naturally in the barrels. The wine matures in barrels for 11 to 12 months. Afterwards barrels are stored for 6 months in enameled vats after blending. A light filtration over earth is done before the bottling.