



## MAISON CAMILLE PAQUET

### BOURGOGNE PINOT NOIR

#### 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-Solotr -Pouilly one. Camille completes his estate's range thanks to the purchase of grapes crops.

#### WINE TASTING

This wine has a bright color. The nose displays fine and structured aromas of spices, notes of small red fruits (Morello cherries) and notes of black fruits (blackberries). In the mouth, this Pinot Noir is balanced and elegant, avec a delicate complexity and a great roundness.

To be enjoyed from now on.

#### WINE AND FOOD PAIRING

This Red Burgundy wine will be perfect as an accompaniment to red meats in sauce, Burgundy beef or roast veal.

Serving temperature: between 16° and 18°C.



#### TECHNICAL INFORMATION

**GRAPE VARIETY :** 100% Pinot Noir

**SOIL :** clay with limestone or chalky marl

**WINE-MAKING :** thermo-regulated vats, then storage in oak barrels (30% of new ones, 70% of 2 to 3 wines barrels)