



PAQUET MONTAGNAC

- BOURGOGNE -

MAISON ANTOINE GEOFFROY

CHABLIS 2017



TASTING NOTES

This Chablis displays a pale golden color with green glints. It reveals a strong, fresh, mineral and floral nose with citrus notes. In the mouth, this wine is well balanced with a fleshy and lively attack in the mouth. The finish is tense and evolves towards a tangy taste. This fine wine is enhanced by its great freshness and white peach smell.

FOOD PAIRING

This wine can be enjoyed young (2-3 years) on fish or poultry terrines as well as with poached or grilled fish. It will also be perfect with oysters or some cheese like goats, beaufort, comté or emmental. Service temperature advice: 13° C.

TECHNICAL INFORMATION

GRAPE VARIETY: 100% Chardonnay

SOIL: Pebbly, clay-limestone, Kimmeridgian marls in subsoil, rich in limestone.

CLIMATE: Semi-continental and harsh with a hot and dry month of July.

AGE OF VINES: 5 to 50 years

WINE-MAKING: On arrival at the cellar, the grapes are pressed using a pneumatic press, to avoid any alteration of the quality. A static musts clarification is then realized at cold temperatures during 24 hours. Fermentations take place in stainless steel vats with temperature control. Then, a maturation on lees runs for 18 months.