



Bourgogne Chardonnay

Domaine Agnès Paquet, winemaker in Meoissey



Fine and fruity



Chardonnay



Store in a cool cellar



Serve between 52 and 55°F



Farm-raised poultry with young grilled potatoes, white fish, prosciutto or paté, and fresh cheeses.



A rustic meal with friends – one of the great originals of Burgundy, to be enjoyed with close friends for memorable moments

Alcohol abuse is dangerous for your health, consume in moderation.



Domaine Agnès Paquet

Agnès Paquet, winemaker in Meloisey

About the *terroir*

A great *terroir* of Burgundy, the Côte de Beaune is a mosaic of climates, basking on a plain of open valleys, where the sun penetrates during the hottest hours of the day, creating a broad palette of wines.

These range from tannic, powerful and earthy wines in areas where clay predominates (Maranges, Pommard, Santenay), to extremely elegant expressions of great finesse, highlighting the airy side of pinot noir in more limestone-dominated areas (Volnay, certain Beaune *premiers crus*).



Cultivation: The 10.5 hectare estate was created in 2000. No pesticides are used. Vines are plowed and the harvest is manual and gravity-fed.

Vinification: This *cuvée* derives from old vines grown on relatively cool clay-limestone *terroir*. Vinification and aging is in oak barrels for 10 months, followed by 4 months of refining in vats. Bottled without filtration. A fine and very fruity wine, precise yet complex.