



FAMILLE PAQUET  
GRANDS VINS DE BOURGOGNE  
MACON, CÔTE CHALONNAISE (FRANCE)

DOMAINE CAMILLE PAQUET  
**POUILLY FUISSÉ 2016**  
**'LES CRAYS'**

AOC POUILLY FUISSÉ

BC Hosp \$49.99    +136589    Wholesale \$42.56 (SPEC)



92 points Robert Parker / Wine Advocate

*"The 2016 Pouilly-Fuissé Les Crays offers up aromas of honeyed yellow orchard fruit and wet stones, followed by a full-bodied, ample mouth feel with a satiny attack and a deep, tensile core, underpinned by tangy acids and concluding with a mineral finish. It's a beautiful expression of this superior site in Pouilly-Fuissé that's fermented in barrels, concluding its élevage on the lees in enameled steel.*

Camille Paquet is the promising young winemaker for his family estate, and he has also created his own domaine under his own name in partnership with his brother Mathieu. Organic certification will be concluded this year. Vinification is in wood and enameled steel, as at the family estate, and once again the watchwords are texture and succulence. These are deftly vinified whites that are faithful to their origins, and they come warmly recommended. Drink until 2026." — William Kelley, *Wine Advocate* - Issue 238 August 31, 2018

"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

***This Chardonnay will perfectly accompany white meats, cream sauces, salmon and other seafood, crustaceans, butter sauces, and goat cheese.***

**Technical Data**

Chardonnay 100%

Vinification and ageing: 100% vinification in oak barrels (20% new), then stored 12 months in barrels, and 6 months in enameled vats after blending, then lightly filtered over earth.

Soil: Clay and chalk with south-east exposure

Age of Vines: 40 years

Residual Sugar: < 5 g/l

13% alc./vol.

Case 6 x 750 ml



+136589



*Choice Import Agencies*