

DOMAINE CAMILLE PAQUET

POUILLY FUISSÉ 2016 'LES CRAYS



pts Robert Parker/ Wine Advocate

...aromas of honeyed yellow orchard fruit with a full-bodied, ample mouth, satiny, deep tangy acids and a mineral finish. A beautiful expression, fermented in barrels and finished in enameled steel. Organic certification concluded this year. With texture and succulence, these whites are faithful to their origins and come warmly recommended. Drink until 2026."—William Kelley, Wine Advocate # 238 Aug31 2018

This Chardonnay will perfectly accompany white meats, cream sauces, salmon and other seafood, crustaceans, butter sauces and goat cheese. Serve at 14°C.



+136589

www.choice-imports.com



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