



PAQUET
MONTAGNAC
- BOURGOGNE -



ALBERT FONTAINE POUILLY-FUISSÉ

WHITE WINE

PRESENTATION

Albert Fontaine is not only a brand written on labels. It is above all the history of a region, terroirs, encounters and shared pleasures. In line with the seasons, we have established with Burgundy winegrowers a relationship of trust and mutual respect, because we share the same vision of wine and what it represents.

That's why, each winemaker, each soil, each bottle, signed Albert Fontaine has its own story. Hopefully, this story will be told by the wine it preserves.

TASTING

This wine displays a yellow light color. A very attractive, well-defined nose with a pronounced fruity character (white and yellow fruit). A subtle minerality comes through after swirling the glass. Well-structured on the palate, fat, fleshy and taut. Fine, delicate and very persistent. A classy white wine.

FOOD PAIRING

This Pouilly-Fuissé is a perfect accompaniment to gastronomic cuisine, lobster, full-flavored fish, calf sweetbread or sautéed mushrooms.

Recommended serving temperature: 13°C

TECHNICAL INFORMATION

GRAPE VARIETY: 100% Chardonnay

LOCATION: south of Burgundy, in Saône et Loire, in the Village of Solutré

CLIMATE : Moderate

SOIL: Clay-limestone and pebbly soil

POTENTIAL OF AGE : 6-8 years

WINEMAKING :

Upon arrival, the grapes are pressed (pneumatic), no sulfites are used. Fermentation in temperature-controlled vats (cold) for 4 to 6 weeks. Use of natural yeast to allow the grape and the terroir to express themselves. Aging for 8 months on fine lees in oak barrels.



SARL PAQUET MONTAGNAC BOURGOGNE

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