



PAQUET  
MONTAGNAC  
- BOURGOGNE -



## ALBERT FONTAINE MÂCON-VILLAGES 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 NOTES

This Mâcon-Villages has a pretty pale gold hue. Very perfumed nose of spring flowers and orchard fruits (pear, vineyard peach). The palate is rich, powerful and well-structured. An easy-drinking wine.

### FOOD PAIRING

Ideal as an aperitif, but also delicious served with snails, poultry or with goat cheese.

Service temperature advice: between 10 °C and 12°C.

## TECHNICAL INFORMATION

**GRAPE VARIETY :** 100% Chardonnay

**SOIL:** Clay-limestone, argilo-muddy

**VINIFICATION :** 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 100% in vats for 6 to 7 months to preserve the freshness of the Chardonnay.



SARL PAQUET MONTAGNAC BOURGOGNE

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