PACAUD VIGNERONS

BOURGOGNE BLANC

« Monsieur Jacques » 2025



GRAPE VARIETY

100% Chardonnay.

VINEYARD

Vines in the village of Leynes.

SOILS

Ancient soils derived from Lower Triassic sandstone, with deep marl and sandstone. South- and south-west-facing plots.

WINEMAKING

Hand-harvested, with whole bunches taken directly to the press. Direct pressing. Fermented with indigenous yeasts, without added sulphur. Light settling of the must.

AGEING

Aged on fine lees for 10 months in stainless-steel tanks.

TASTING NOTES

- Golden colour with golden highlights.
- Focused and intense, with citrus, white- and yellow-fleshed fruit and a mineral touch.
- Supple and balanced, with generous citrus and yellow-fleshed fruit flavours, finishing long and saline.

SERVING INFORMATION

Production	Serve at	Ageing	Alcohol
8 757 BOTTLES	9–12 °C	5 YRS	13 %

PACAUD VIGNERONS | 37, Route de Cenves - 71570 PRUZILLY - FRANCE | Tél. : 33 (0)6 66 59 57 88 | pacaud.vignerons@gmail.com