

# AGNÈS PAQUET

## AUXEY-DURESSES BLANC 'LES HOZ'

### ORIGIN

Meloisey, Burgundy, France

### WINE TYPE & VARIETIES

Still dry white, Chardonnay

### VINEYARD

South facing 5ha lieu-dit  
'Les Hoz'

### SOIL

Deep white limestone

### AGE OF VINES

90 y/o

### VITICULTURE

Certified organic

### VINIFICATION

Manual harvest, indigenous yeast, spontaneous fermentation in wooded barrels, 12 months aging in barrels (no new), 3 months in vats before bottling without filtration. No bâtonnage

### OTHER

OG plot of the estate, dedicated to both Pinot Noir and Chardonnay

There's nothing average about Agnès Paquet. With finesse driven elegance and gentleness, far off from the regions more powerful style, she's the top tier vigneronne elbowing a bright expression mark from 'lesser' appellations within Burgundy.

Situated in the peaceful village of Meloisey, away from hype of the 'Côte', Agnès's work reflects the traditionally humble culture of the Haute Côtes winemakers. Farming vineyards situated in, previously considered, secondary appellations might once have been a burden, today counted a bonus. It's areas with equally great diversity of terroirs as the rest of Côte de Beaune. With changing climate and improved viticultural skills these spots are definitely counted as the 'new' source of classic styled Burgundy. It's might just not be in hands of public knowledge yet.

Her grandparents purchased vines in the 1950's and Paquet carries on their legacy, being the first generation to create wine from her family's estate fruit. Her holdings consist of 13 hectares, equally divided over red and white varieties. Since 2004 she has eschewed the use of herbicides, been farming organically since 2008 and as from 2021 holds certification, something that became important for the sake of transparency and quelling potential doubts about her mindset.

Winemaking manners are classic fashioned. Whites are whole bunch pressed before vinification in older barrels. Reds see a greater or lesser percentages of whole bunches depending on vintage followed by fermentation in concrete vats with push-downs by foot rather than pump-overs and aging in varying sizes of older barrels.

Her wines are vivacious with a strong core of quality fruit and purity. They are never showy or extracted, rather a great definition of how to revitalizing Burgundy with unique DNA and exquisite refinement.



VIN EST. 2012