

AGNÈS PAQUET

BOURGOGNE HAUTES CÔTES DE BEAUNE ROUGE

ORIGIN

Meloisey, Burgundy, France

WINE TYPE & VARIETIES

Still dry red, Pinot Noir

VINEYARD

2ha Plot in Meloisey

SOIL

Shallow clay-limestone

AGE OF VINES

30 y/o

VITICULTURE

Certified organic

VINIFICATION

Manual harvest in 12 kg boxes, 2 sorting (one in vineyard, one in winery), de-stemmed, indigenous yeast, spontaneous fermentation, 20 days alcoholic fermentation in concert vats, foot treaded pipéage, 10-12 months aging in used barrel (228 and 500 L), 2 months in stainless steel before bottling.

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