



THERE IS NO SUBSTITUTE FOR QUALITY

Domaine Camille Paquet • Mâcon

We are proud to introduce Camille Paquet, son of the iconic Saint-Veran-based vigneron Michel Paquet of Domaine des Valanges. Like his brother Mathieu, Camille's heritage is Maconnais, and with his domaine he channels a long lineage of talent and tradition to craft this exemplary Chardonnay from his monopole 'Clos des Carras'.

Based in the commune of Solutré-Pouilly, the domaine owns and farms some highly respected single vineyards in both Solutré and Pouilly-Fuissé. Camille believes in organically integrated and mindful techniques both in the vineyard and winery, meaning he eschews synthetic chemicals or yeasts acquired from a lab. When oak is used, it takes the form of two and three-year-old barrels rather than new barrique. As Camille tells it, the terroir of his vineyards should be allowed to express itself, and over-manipulation or too much oak would diminish such singular expression.

Mâcon-Solutré-Pouilly 'Clos des Carras' Monopole 2020

See that word "Pouilly?" It means what you think it means...the "Clos des Carras" is Pouilly-Fuissé in all but name. How's that you ask? Well, Camille's extraordinary monopole could legally use the Pouilly-Fuissé appellation if only Camille would wind his way through the labyrinth of French wine rules and then pay the Wine Police their "tribute" to get their approval. Camille definitely has better things to do with his time and money, and so do we all. Seeing the clos of Carras at the foot of the justly famous Rock of Solutré telegraphs just how good the Chardonnay it yields is. In fact, before Camille was able to acquire the vineyard (a real Mâcon insider, he knew the vineyard's previous owner was considering sale before anyone else did!), the fruit was sold to other highly-esteemed winemakers of the commune...Boy, were they sorry to see it go.

We are lovers of the petite White Burgundies of Mâcon, but tasting this wine will shift your focus north to the almond-inflected wines of Meursault...If you can taste the difference between "Clos des Carras" and first-quality village Meursault, good for you, because I can't and I've been tasting for a long time...it's that special. Only problem is there's very little.

In order to let his beloved "Clos des Carras" speak, Camille does as little as possible while nurturing its wine into being. He harvests by hand and ferments in stainless steel using only naturally occurring yeast. After the alcoholic fermentation in steel, he raises the wine in a mix of used Tronçais and François Frères barrels, where it undergoes a partial malolactic fermentation gently softening and rounding the wine before bottling. We bought all he made, but that's fewer than 1000 bottles. Come and get it!

