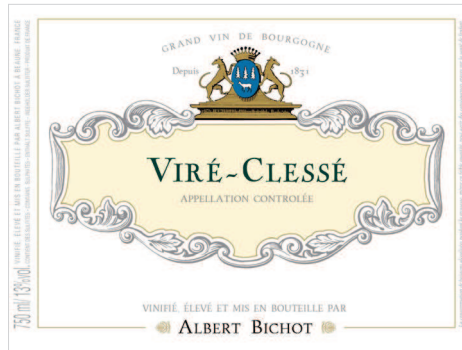


VIRÉ-CLESSÉ



Mâconnais

The vineyard:

Limestone soil with sandy, loamy clay at the top of the slope.

100 % Chardonnay

Vinification:

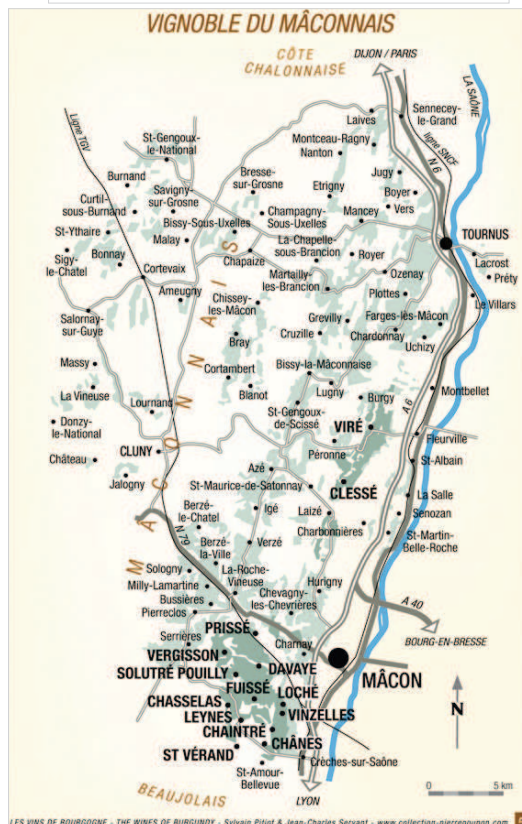
Oak barrels (20%) and Temperature-controlled stainless steel tanks
 5 to 6 weeks

AOC Village

Ageing:

80 % in tanks
 20 % in barrels
 8 months

The Viré-Clessé appellation, located between Tournus and Mâcon, is the most recent of the Mâconnais region's village appellations (1999). The wine is exclusively made from Chardonnay grapes. The vineyards, for the most part, are planted on hillsides, where a local type of soil derived from white limestone called "cray" can be found.



Tasting notes

With predominant aromas of fine, intense fruit, the nose reveals a touch of lemon, mango and subtle floral notes (rose). The palate boasts well-balanced structure and beautiful minerality, which gives way to a certain touch of sweetness on the finish, giving pleasing length.

Food/wine pairing

This wine pairs beautifully with all fish, seafood and white meats in sauce, or strong cheeses.

Serving and cellaring

Serve between 12 and 14°C. (53°F - 57°F)

This wine may be laid down for 3 to 5 years or more in a cellar.