

Viré-Clessé 2023

VINEYARD

Created in 1999, Viré-Clessé is the youngest of appellations in the Mâconnais. The vines come from two plots, one planted in 1962 and one planted in 1999. Both are situated on east-facing slopes with soils rich in clay and limestone.

WINEMAKING

After a gentle pressing in pneumatic press, the wine is sent to 600L oak barrels, no new barrels. Fermentation happens with natural yeasts and the wine is aged during 12 months before being filtered lightly and bottled.

TASTING NOTES

Aromas of white flowers, citrus fruits and white peach. Viré-Clessé is a good balance between generosity and finesse. It offers a richness of fruits while being backed by great acidity leaving a fresh and long finish.

SERVING TEMPERATURE: 11- 12°C.

AGEING POTENTIAL: up to 6 years

FOOD PAIRING: This is an excellent partner to seafood and all kinds of fish. It will also pair well with poultry and goat cheese.



TECHNICAL

Grape Variety	Chardonnay
Alcohol	13%
Sugar	0.63 g/l
Acidity	3.30 g/L
PH	3.30
Fining	Bentonite (Vegan)
Closure	Technical cork