



# VIRÉ CLESSÉ

## Appellation and grape :

Viré-Clessé - 100% chardonnay - Type : vin blanc

## Vineyards :

Vines are located within the commune of Viré, in Southern Burgundy  
In the North of the Mâconnais region at the average altitude of 250m.

**Soil types :** limestone and clay, on medium slopes.

**Vineyard exposition:** East-facing **Yield :** 60 hl/ha **Vine density :** 7000 ft/ha

**Average age of vines :** 20 y.o.

**Total area :** 2.62 ha spread on various soils / terroirs : « Le Chapitre »,  
« Brechem », « La Foretille ».

Le Clos du Chapitre is a former vineyard of the monks of Cluny

Working soils, simple Guyot pruning in arch shape

**Sustainable farming :** thorough observation as opposed to systematic  
treatments, limited use of insecticides and manure fertilisers

Mechanical harvest.

## Winemaking :

Grapes are gently and slowly pressed in pneumatic presses,  
then the must is settled at low temperature.

Fermentations are done in temperature controlled stainless  
steel vats so as to preserve the freshness and natural fruitiness  
in the grape : alcoholic fermentation, malolactic fermentation  
and maturation on fine lees.

Racking and light filtration prior to bottling at the beginning of summer.

## Tasting notes :

Wine of pale gold brilliance

Fragrant nose with perfumes of almonds and white peach.

On the palate, the characteristic minerality of the terroir of Viré is asso-  
ciated with a beautiful roundness. A fruity that is found in a  
supple, fresh, balanced mouth, with a citrus finish.

Advised serving temperature : 11° to 13°

## Food pairing :

Perfect for an aperitif. Very soft in the mouth, it goes well with tender  
meats like veal or  
steamed fish. Its aromatic intensity will appeal to poultry and shellfish.

