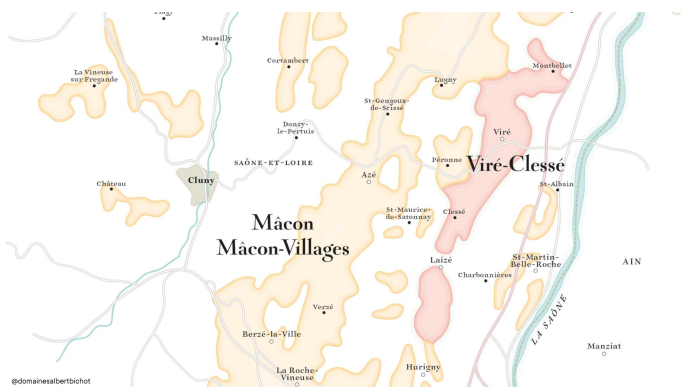




LOCATION

Bourgogne

VARIETAL

Chardonnay

TERROIR

Pebbly calcareous clay soil

PRESENTATION

The Viré-Clessé appellation, located between Tournus and Mâcon, is the most recent (1999) of the communal appellations of the Mâconnais region. The wine is exclusively crafted from Chardonnay grapes.

The majority of the vineyards are located on the slope where the soil contains limestone white pebbles, known as "cray", which is typical of the Mâconnais region.

WINEMAKING/AGEING

Alcoholic fermentation and aging on fine lees: 80% in stainless steel vats and 20% in oak barrels for 8 to 9 months.

TASTING

Very sophisticated nose that combines notes of exotic and citrus fruits with subtle floral aromas (rose). On the palate, this wine presents balanced structure along with pleasing minerality. A touch of sucrosity on the finish gives length to the palate.

SERVING

Serve between 11 and 13°C (52-55°F).

To taste young on the fruit or to keep 3 to 5 years.

FOOD PAIRINGS

Finely prepared fish and seafood

White meats and poultry, grilled or served in a light sauce

