



Production area

Recognised in 1998 and receiving the official new appellation a year later, Viré-Clessé is the first communal appellation from the remarkable terroirs within the wider AOC Mâcon-Villages. It covers 406,65 ha. Viré and Clessé are two villages situated in Southern Burgundy between Tournus and Macon. With the style of their wines being so similar, a single appellation was chosen. The Virolis is one of the numerous vineyards within the appellation.

Origins

The appellation is situated on two slopes, running North-South, with valleys between, which are composed of limestone (Bajocian) and marl-limestone strata from the Oxfordian era (Jurassic). Other soils on the low slopes are clay with "chailles"- sandstone pebbles - well-drained land facing East. The "Cray", a Mâconnais chalky soil with white stone is found here - the best soil for Chardonnay. Altitude - between 200 m and 400 m.

Varietal

100% Chardonnay

Vinification and maturing

Traditional vinification pressing, settling of lees tank fermentation with temperatures controlled between 18°- 19°C for 8 days 2 weeks fermentation. Racking, then ageing on fine lees for 8 months.

Tasting notes

COLOR : Gold.
NOSE : Fresh, fruity with aromas of dried fruit and citrus.
PALATE : Frank and full attack with a good minerality.

Food and wine pairing

Perfect with poultry, crustaceans, sauted vegetables, goat cheeses and Camembert.

Serving suggestions

10 to 13°C

Ageing potential

4 to 6 years

