



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 Macon-Villages. 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. It covers 406,65 ha.

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 Maconnais chalky soil with white stone is found here - the best soil for Chardonnay. Altitude - between 200 m and 400 m.

Varietal

100% Chardonnay

Tasting notes

COULEUR : Pale gold.

NEZ : Nice floral bouquet (hawthorn, acacia) with notes of citronella and peach.

PALAIS : Fresh, tender, beautiful liveliness with fruity aromas.

Food and wine pairing

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

Serving suggestions

11 to 13°C

Ageing potential

4 to 6 years

