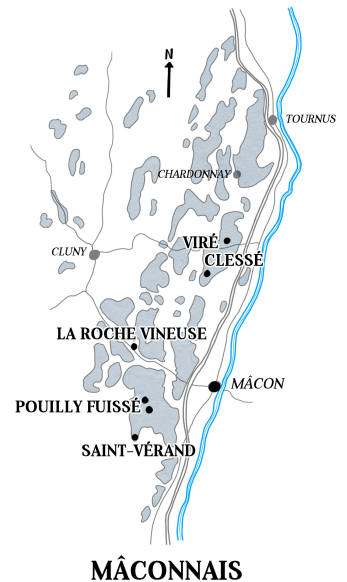


CHANSON

En Bourgogne depuis 1750



Viré-Clessé

Viré-Clessé 2015



Grape Variety : Chardonnay and Chardonnay Muscaté

Soil : Clay, chalk and marl

Site : In the heart of the Mâcon wine growing region, South of Burgundy. The two villages Viré and Clessé form a unique "terroir" on slopes facing South-East. In Viré, the soil is chalky with large layers of clay. In Clessé, the soil structure is slightly different with a combination of chalk and clay mixed with liasic marls combined with oyster- fossils which convey to the wine a specific minerality. This is one of the best white wines of the region combining suppleness and minerality.

The Vintage 2015 : After a cold winter and a mild spring, the weather conditions in summer (with important differences of temperature between day and night from August onwards) were ideal and enabled a perfect maturation of the grapes. The harvest took place mid September under a bright sunshine. The white wines develop aromas of exotic fruit mixed with floral fragrances. .

Tasting : Pale gold colour. Refreshing aromas of exotic fruit and peach mixed with spices enhanced by a hint of minerality. Well-structured and tense. Notes of oyster shell. Well-integrated acidity. Spicy aftertaste. SCORE 91 - WINE SPECTATOR

Food pairing : A fine, dry apéritif, great with light seafood and raw vegetable hors d'oeuvres.