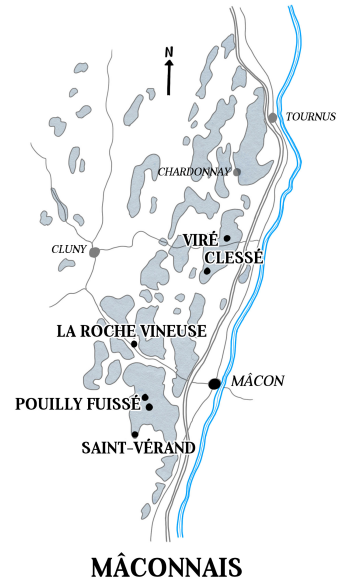


CHANSON

En Bourgogne depuis 1750



Viré-Clessé

Viré-Clessé 2023



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 2023 : After a mild winter, beginning of spring was marked by unstable weather conditions, which fortunately enough settled down end May with warm and sometimes very warm temperatures. This situation encouraged a rapid blossoming in excellent conditions. Spring ended with a water deficit which was never compensated. July and August were marked by a succession of very hot temperatures and storms. End of August, a very hot weather settled down with temperatures around 35°C which enabled the grapes to perfect their ripeness. At Chanson, the harvest started on September 5 and ended on September 16. The white wines are very expressive with beautiful aromas of pale fleshed fruit and an outstanding structure.

Tasting : Pale gold color. Aromas of yellow fleshed fruit (apricot, yellow peach) with muscat nuances. Well-balanced and lively. Round with a long and tasty finish.

Food pairing : A fine, dry apéritif, great with light seafood and raw

vegetable hors d'oeuvres.