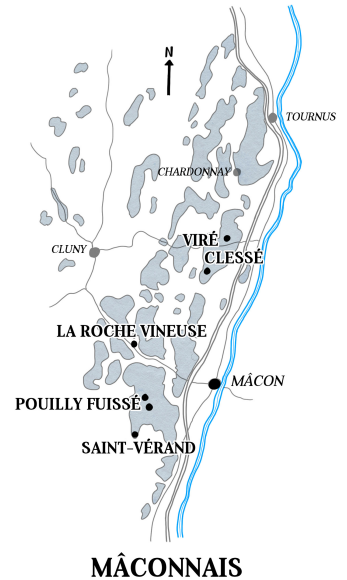


CHANSON

En Bourgogne depuis 1750



Viré-Clessé

Viré-Clessé 2017



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 2017 : After a classic winter, spring settled down with warm temperatures but a cool weather in April slackened down the evolution of the vines. May was rainy and was followed by a warm summer with heat waves. However, a few thunderstorms episodes brought enough rain to allow the maturation of the grapes to continue. The harvest started early september with an excellent sanitary level of the grapes. The white wines are well-balanced and give off very pure aromas of citrus fruit mixed with pale fleshed fruit.

Tasting : Pale gold colour. Delicate fragrances of fern mixed with citrus fruit on a hint of minerality. Well-balanced and precise. Tense with a very pure fruit combination. Refreshing finish with mineral tinges

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