

En Bourgogne depuis 1750



Viré-Clessé

Viré-Clessé 2018

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 2018: After a rainy winter, a heat wave in April followed by a cold period in May, the weather settled down in Burgundy with warm temperatures in June. Summer was warm and dry with a few heat waves. The harvest started in the last days of August with an excellent maturity of the grapes. The white wines are well-balanced with notes of exotic and pale fleshed fruit.

Tasting: Pale gold colour. Rrefreshing floral fragrances mixed with exotic fruit on a hint of minerality. Well-balanced, tense and precise. Refreshing finish with mineral tinges

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

