

En Bourgogne depuis 1750



Viré-Clessé

Viré-Clessé 2021

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 2021: After a winter characterized by marked variations in temperature and a summer like weather spring, a sudden and intense frost fell upon Burgundy early April and severely hit the buds that had formed on the vine. The months that followed were a succession of rainy and warm episodes. During summer there were warm and humid periods. The harvest started at Chanson on September 15, under a bright sunshine. The white wines display floral fragrances mixed with pale fleshed fruit aromas. They are precise and tense but the volumes poduced are quite low.

Tasting: Pale gold colour. Rrefreshing fragrances of fern mixed with citrus fruit aromas on a hint of minerality. Well-structured and tense. Well integrated acidity. Refreshing aftertaste with salty tinges.

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

