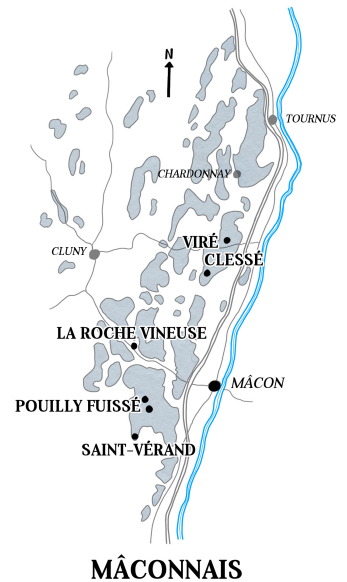


CHANSON

En Bourgogne depuis 1750



Viré-Clessé

Viré-Clessé 2016



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 2016 : After a cool and rainy winter and a frost episode in April, the weather at the end of spring was warmer but rainy which engendered a late flowering. The summer was warm and dry. September was warm and the harvest took place mid september under a bright sunshine. The white wines are precise and taut and develop very pure aromas.

Tasting : Pale gold colour. Delicate floral fragrances mixed with citrus fruit on a hint of minerality. Taut, precise and tense. Very pure fruit combination. Refreshing salty finish.

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