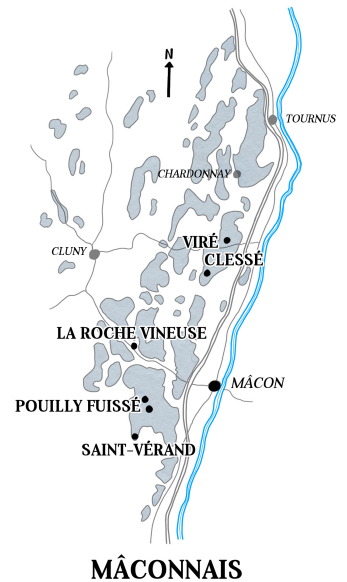


CHANSON

En Bourgogne depuis 1750



Viré-Clessé

Viré-Clessé 2019



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 2019 : . After a mild winter, spring settled down with important variations of temperatures and abundant rain which engendered millerandage (small berries). Summer was warm punctuated by several heat waves and a few thunderstorms episodes which brought some water. The harvest started mid september under a bright sunshine. After a mild pressing, the wines are aged in oak casks for a period of 12 up to 14 months in our XVth century cellar.

Tasting : Pale gold colour. Refreshing floral fragrances mixed with white and yellow orchard fruit on a hint of minerality. Well-balanced and precise. Refreshing finish with lemony tinges

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