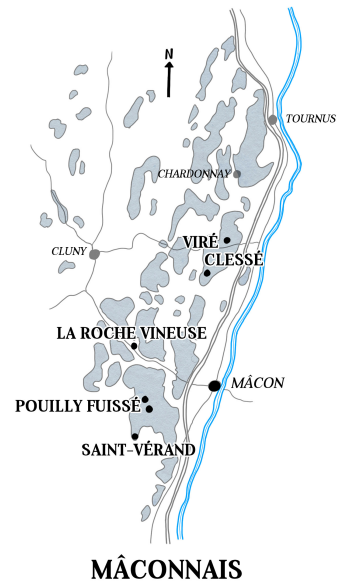


CHANSON

En Bourgogne depuis 1750



Viré-Clessé

Viré-Clessé 2022



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 2022 : After a winter characterized by marked variations in temperature between January and February, spring started with mild temperatures. A sequence of cold weather in April was followed by warm temperatures in May but the lack of water was very noticeable and could not be compensated by the rainy storms of June. Summer was marked by several and long heat waves and the storms of the end of August were most welcome. The harvest at Chanson started on August 30 with a team of 100 persons and ended on 13th September. 2022 vintage was quite generous both in volume and quality and the white wines are well-balanced, precise and refreshing.

Tasting : Pale gold colour. Refreshing fragrances of white flowers mixed with white fruit and fresh muscat on a hint of wet stone. Well-balanced and lively. Very nice and refreshing finish.

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