

TERROIRS ET TALENTS

Grapes
100% Chardonnay

Region/Appellation
Mâconnais

Alcohol by volume
13.50%

Residual Sugar
2.2 g/l

pH
3.43

Total Acidity
5.16 g/l

Drinking Window
2025 - 2026

Tasting Guide
1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed
18/01/2025

Jules du Souzy Viré-Clessée Vieilles Vignes 2020 6x75cl

Winemaker Notes

Appealing, fresh Mâcon from the old vines found in the villages of Viré and Clessé. Partial malolactic fermentation and 8 months on fine lees deliver aromas of muscat, apricot and exotic fruits and a round, medium-bodied palate.

Vineyard

From the villages of Viré and Clessé, the main crest is a limestone formation rising above marls of the Lias series. The base rocks consist entirely of upper Jurassic limestones. The territory of Clessé includes marls of the lower Jurassic Lias.

Winemaking

The grapes are pressed and a controlled, cool fermentation takes place immediately in stainless steel tanks. Malolactic fermentation is only partial to retain some of the crispness. Bottled after 8 months of maturation.

Vintage

A relatively dry and mild winter combined with a warm start to spring led to an early bud burst. We escaped spring frost on the 1st and 2nd of April with temperatures of -2 °C. Our vineyards were not impacted because the soil was dry. After a few cooler days in mid-May, flowering was quickly over, under ideally dry and warm weather. The summer started well but with a significant water deficit. July 2020 was the third driest July since 1964 (after 1993 & 2015). Fortunately, there was a significant rainfall on the 15th of July followed by a heat wave from the 20th of July with a few storms around the areas of Saint-Amour and Juliéas. Yet, there were big disparities in rainfall from one village to another. Both heat waves that were recorded from July 25th to August 2nd and from August 10th to 21st, followed by 2 days of strong southerly wind which withered or even parched some grapes, especially the ones with western exposure. Rainfall on 29th and 30th August arrived just at the right time to fill the grapes just before harvest. The resulting grapes were beautiful, the vineyards were very healthy and the vines completed phenolic maturation peacefully. The harvest continued with sunny days and cool nights. Perfect conditions to allow for a good or perhaps even great vintage.

Food match

Grilled and Roasted White Meats

Goes very well with seafoods, fish and starters and a very good aperitif.

