TERROIRS

Grapes

100% Chardonnay

Region/Appellation Mâconnais

Alcohol by volume 13.50%

Residual Sugar 2.2 g/l

рН 3.43

Total Acidity 5.16 g/l

Drinking Window 2025 - 2026

Tasting Guide



Medium

Sweet

Tasting note printed 22/02/2025

Viré-Clessé 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

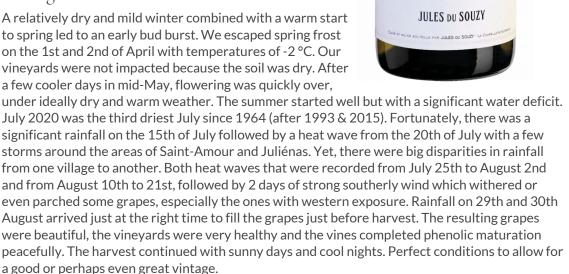
From the villages of Viré and Clessé, the main crest is a limestone formation rising above marls of the Lias series. The base rocks consist entirely of upper Jurassic limestones. The territory of Clessé includes marls of the lower Jurassic Lias.

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,



Food match

Grilled and Roasted White Meats

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

