Viré-Clessé

Viré-Clessé 2012

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 liassic 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 2012: After a very cold winter and a cold spring, the weather at the start of summer was quite demanding. It became fine again in the second half of August with hot temperatures. The harvest commenced early September under a bright sunshine. The combination of all those climatic factors has engendered a significant drop of the yields but quality is there. Meticulous vinifications have produced very pure white wines with beautiful aromas.


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