

MAISON A.GOICHOT

VIRé CLESSé

Grape variety: 100 % Chardonnay
Servicing temperature: 10-12°
Ageing: 3-4 ans

Plot

Viré and Clessé are two communes in Southern Burgundy, between Tournus and Mâcon. The typicity of their wines being very close, we opted for a single appellation. But the selection of the terroirs was very rigorous: Viré and Clessé also produce Mâcon, Bourgogne and Mâcon Villages.

Vinification / Aging

The grapes are pressed directly after harvest, then the alcoholic and malolactic fermentations take place 100% in stainless steel vats. Aging lasts around 12 -months before bottling.

Tasting

The brightness of pale gold illuminates the dress of the Viré-Clessé appellation. Greenish reflections often animate the glass. On the nose, one is immediately delighted: hawthorn or acacia flowers, the bouquet of honeysuckle offered in springtime of fern or verbena.

Food and wine pairing

Tender meats in sauce, such as veal, or steamed or poached fish in white sauce will pay tribute to it.

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