

VÉRIZET

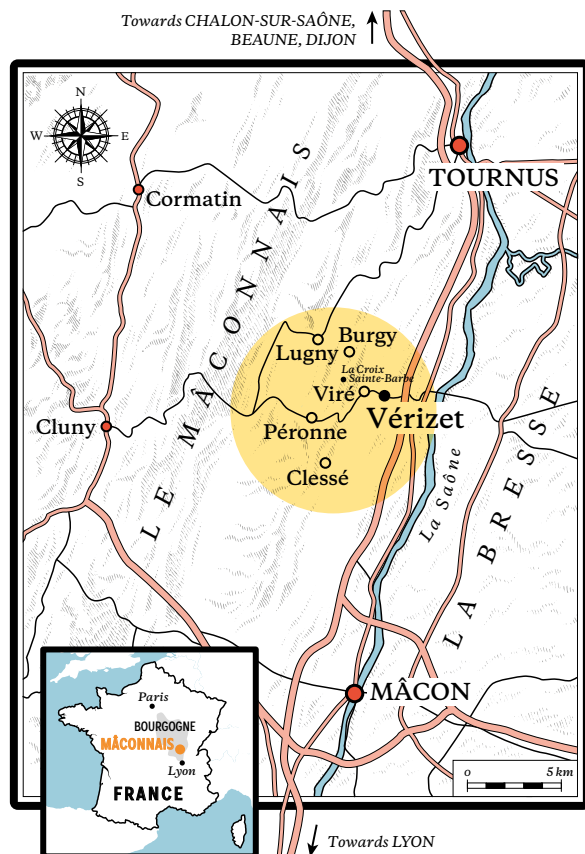
MÂCON-VILLAGES
APPELLATION D'ORIGINE CONTRÔLÉE

CHARDONNAY

Vieilles vignes



Chardonnay vines have found their soil of choice on the Mâconnais slopes of the ancient Châtellenie de Verizet, in Burgundy. A limestone terroir and generation of determined winegrowers have given rise to rounded, full-bodied, rich and subtle white wines. A great balance between fruit and minerality.



verizet.fr

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Grape variety

Chardonnay

Vineyards

These old vines have an average age of 40 to 50 years and grow on limestone clay-loam soil. Primarily south-east-facing, they are often overlooking the Val de Saône. Their deep roots withstand dry and arid conditions. Minimal vigour gives to this wine a highly refined structure.

Vinification

The grapes are harvested before they grow over-ripe to retain a nice acidity on the palate. Pneumatic pressing. Clarification by flotation. Fermentation in low-temperature (15-16°C) stainless steel tanks to preserve the grapes' aromatic intensity and vibrancy. Bottled after a mild lees-ageing process (six months) for a rounded, full-bodied sensation.

Tasting

Yellow crystalline hue with subtle golden glints. An intense nose bursting with ripened fruits layered over hints of white-fleshed fruit (wild peach, pear). Charming and well-rounded on the palate, balanced out with nuances of citrus fruits.

Ageing potential

1 to 3 years

Wine and food pairings

Serve chilled at around 10°C. This wonderful aperitif wine pairs beautifully with local delicacies (parsley-seasoned ham, poached eggs in a white wine sauce, Burgundy snails, goat's cheeses), as well as white fish, seafood and shellfish, cream-based poultry dishes, sautéed vegetables and soft mould cheeses.