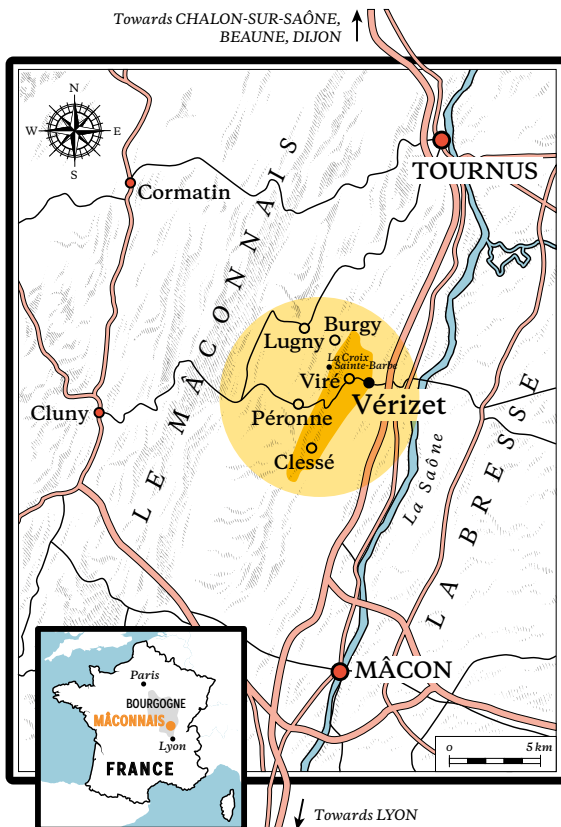


VÉRIZET

VIRÉ-CLESSÉ
APPELLATION D'ORIGINE CONTRÔLÉE



The vines have found their soil of choice on the Mâconnais slopes of the ancient Châtellenie de Verizet, in Burgundy. Our rich and subtle Viré-Clessé white wines were granted the AOC status in 1998. Discover (or rediscover) our “classic” cuvée for a faithful rendering of the appellation’s trademark identity, taste the “Vieilles vignes” cuvée sourced from a selection of mature, early-harvested plots for a bolder experience, or try the “Grande Réserve” cuvée made from a selection of our very best plots, carefully aged on fine lees. A great balance between fruit and minerality.



verizet.fr

Cave de Viré - 1 rue de la cave - Cidex 2129 - 71260 Viré - France



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Grape variety
Chardonnay

Vineyards

The plots have an average age of 10 to 40 years, and lie on limestone clay-loam soil. Primarily east- and south-east-facing in the Viré and Clessé areas, they produce generous, succulent wines.

Vinification

The grapes are harvested when fully mature. Pneumatic pressing. Clarification by flotation. Fermentation in low-temperature (15-16°C) stainless steel tanks to reveal the grapes' full aromas. Racking at the end of the fermenting process to keep the aromas as fresh as possible.

Tasting

Yellow hue with golden glints. The nose opens with citrus-tinged notes that gradually make way for a bouquet of white florals (lime blossom, acacia). Round and full-bodied on the palate, this wine contains all the flavours of juicy white fruits (pear, peach).

Ageing potential

2 to 4 years

Wine and food pairings

Serve at around 12°C. Viré-Clessé is the ultimate aperitif wine. Its aromatic complexity mingled with a pleasant lively palate, Viré-Clessé will enhance perfectly the flavours of a goat's cheese board, parsley-seasoned ham, Iberian ham, gougères – a Burgundy traditional dish, and seafood, especially scallops. It is also the ideal wine to pair with regional delicacies from Greater Burgundy such as œufs en meurette – poached eggs in a white wine sauce – snails, quenelle dumplings and cream-based poultry dishes, frogs' legs, white fish, shellfish, sautéed vegetables, creamy risotto, soft mould cheeses (such as Brie, Camembert and Brillat-Savarin), and cherry clafoutis. Its unique mineral aspect makes it a perfect partner for spices. Lamb curry, lemongrass-glazed Bresse chicken and Asian-inspired dishes are all good bets: this is a wine that thrives on contrast. It also ages beautifully and, after a few years stored in the wine cellar, will marry exceedingly well with Bresse fattened chicken in a cream sauce, veal chops with girolle mushrooms or pike perch in a white butter sauce.