



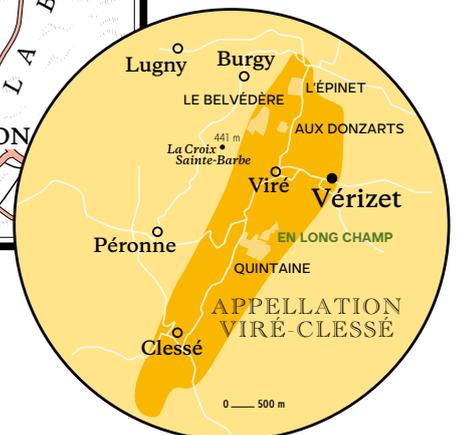
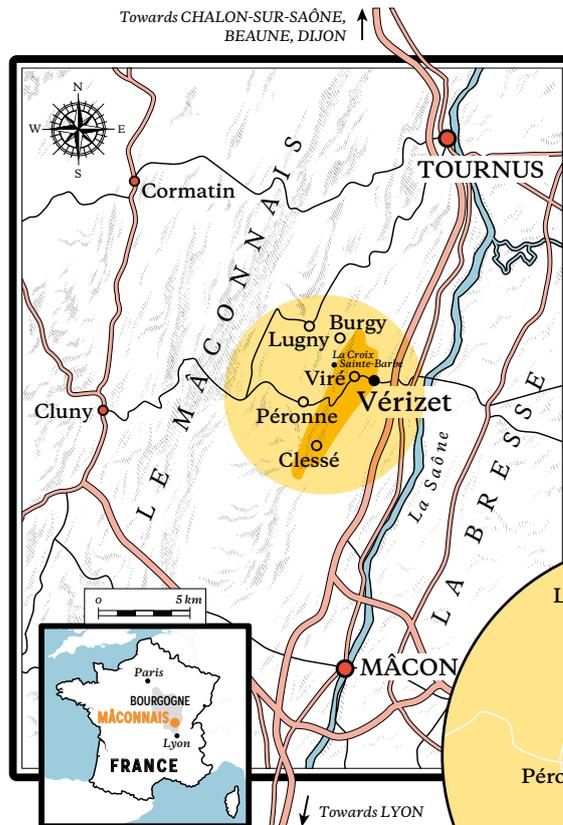
VÉRIZET

VIRÉ-CLESSÉ
APPELLATION D'ORIGINE CONTRÔLÉE

EN LONG CHAMP



En Long Champ is located below Quintaine church, facing the Saône, and is characterised by very clayey soil, here the vines produce the renowned Viré-Clessé wines. 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

Climat

Located in the south of Viré, this climat is narrow and lies on a flat area in a continuation of the Quintaine's lower hillside section. The deep alluvium soil here is fairly clayey and produces highly characteristic wines with a lighter, more floral feel than those from further up the hillsides.

Vinification & maturing

Pneumatic pressing. Static must clarification. Fermentation in stainless steel tanks at 18-20°C to reveal the terroir's full aromas. Lengthy ageing on fine lees (18 to 24 months depending on the vintage) with moderate stirring for extra body and roundness and a handful of underlying aromas. These high-end vintage wines are left untouched as much as possible, with very little racking carried out, and just a light fining with bentonite to clarify and avoid clouding in the bottles.

Tasting

A dazzling golden yellow hue. A complex, powerful nose that blossoms into a rich aromatic palette. Aromas of candied and exotic fruits mingle with buttery notes. A round feel on the palate with exceptional finesse. Pineapple, passion fruit and mirabelle plum flavours are enhanced by stunning minty notes and a beautiful long finish.

Ageing potential
5 to 6 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.