

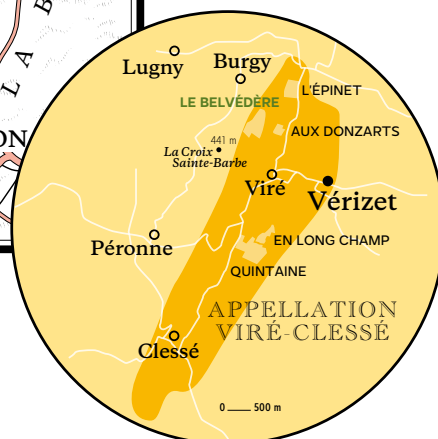
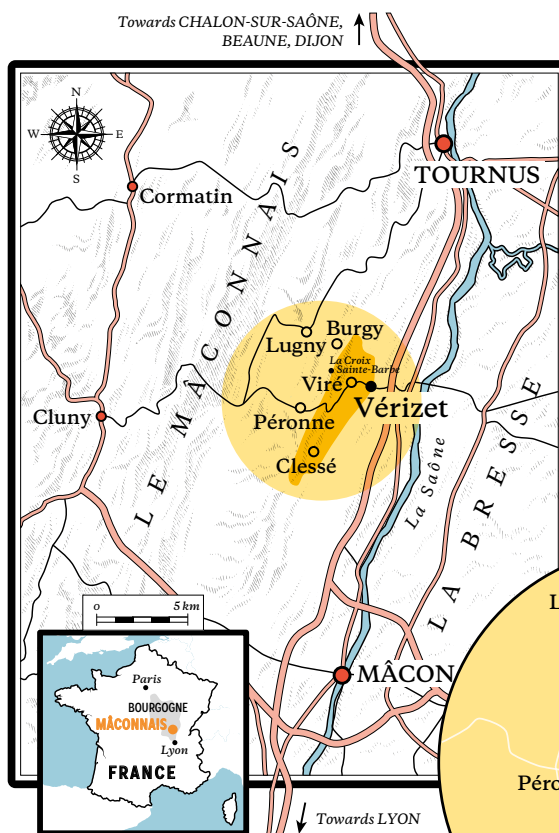
# VÉRIZET

VIRÉ-CLESSÉ  
APPELLATION D'ORIGINE CONTRÔLÉE

## LE BELVÉDÈRE



**Le Belvédère is at the appellation's highest point, facing towards the sky and the Saône. It is characterised by a soil with high limestone content, here the vines produce the renowned Viré-Clessé wines. A great balance between fruit and minerality.**



[verizet.fr](http://verizet.fr)

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### Grape variety

Chardonnay

### Plot

Aged around thirty, the Le Belvédère vineyard is an iconic location that rises up at the appellation's highest point. The shallow soil here is high in limestone content and bedded down with flagstone. Perched on the mountain top and facing east, the vineyard is bathed in the early morning rays. In the distance, the Saône Valley and Plain of Ain unfurl. The vines here are often parched, giving to the wine great minerality. Because of its high altitude, this plot is very sensitive to variations in vintages. Early crop years can yield powerful, overly matured wines, while late crop years result in crisp, mineral-laced wines.

### 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

Yellow hue with beautiful golden glints. A classic Viré-Clessé nose: delicate and complex with notes of quince, lychee, hawthorn and candied fruits. Rich, rounded and aromatic on the palate. Exotic and dried fruits are laced with a nice minerality and spiced nuances. A long finish that lingers on the palate.

### 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.