



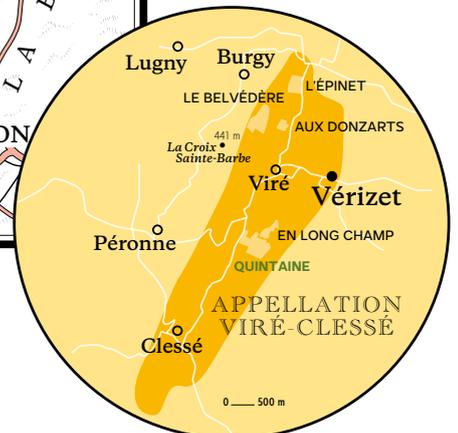
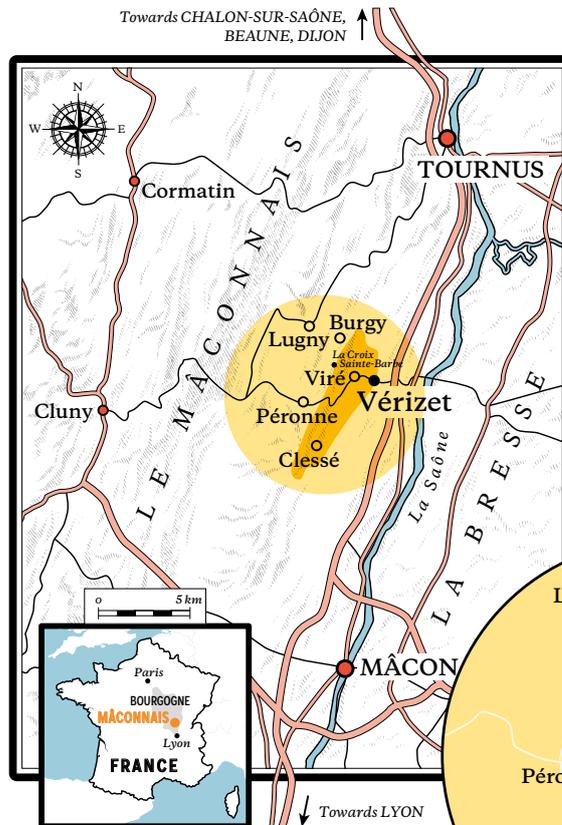
VÉRIZET

VIRÉ-CLESSÉ
APPELLATION D'ORIGINE CONTRÔLÉE

QUINTAINE



Quintaine, a hamlet located between the villages of Viré to the north and Clessé to the south, is characterised by chalky clay-limestone soil, here the vines produce Viré-Clessé's most renowned 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

Plot

Quintaine is an ancient parish that was once annexed first to Viré and then to Clessé by nobles and the Church, who shared the land up until the 18th century. Straddling the villages of Viré to the north and Clessé to the south, this sprawling vineyard sits on a low-lying ridge characterised by fairly marly clay-limestone soil. Thanks to its fantastic east-facing position, Viré-Clessé's most renowned terroir is well equipped to handle over-ripeness. A meticulous, rigorous plot selection process makes this vintage the most distinctive of them all!

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 golden glints. A powerful, charming nose characterised by the intensity of its well-ripened fruit aromas. Apricot and spices blend with delicate floral nuances underpinned by a nice minerality. Well-balanced and mineral on the palate with nuances of fresh almond and butter.

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.