

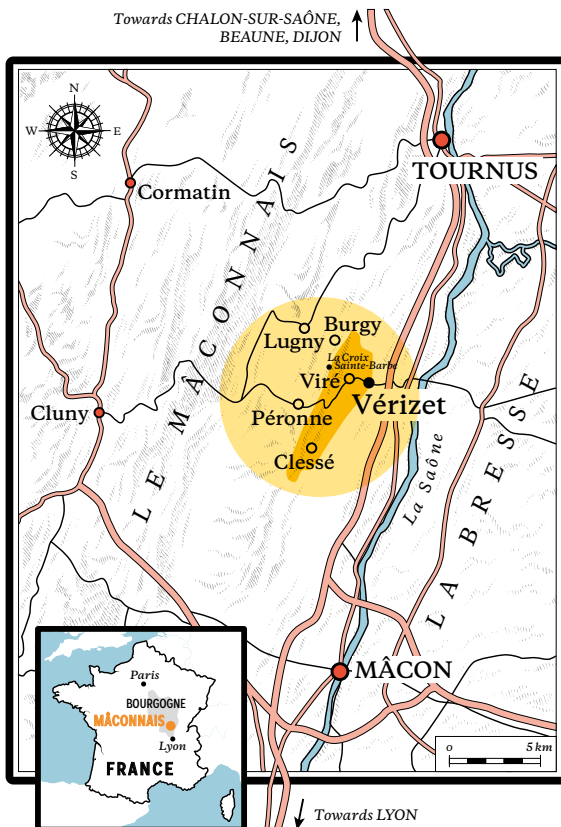
# VÉRIZET

VIRÉ-CLESSÉ  
APPELLATION D'ORIGINE CONTRÔLÉE

*Vieilles vignes*



The vines have found their soil of choice on the Mâconnais slopes of the ancient Châtellenie de Vézizet, 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](http://verizet.fr)

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



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**Grape variety**  
Chardonnay

**Vineyards**

These old vines have an average age of 40 to 60 years and grow on clay-limestone soil. Primarily east- and south-east-facing, they are spread over the Viré and Clessé areas. Their deep roots withstand dry, and arid conditions. Their minimal vigour lends gives to these wines a highly refined structure. The grapes are harvested before over-ripening to ensure the aromas remain fresh and delicate.

**Vinification**

Pneumatic pressing. Clarification by flotation. Fermentation in low-temperature (15-16°C) stainless steel tanks reveal the grapes' full aromas. Bottled after a mild lees-ageing process (six months) for a rounded, full-bodied sensation.

**Tasting**

Yellow hue with golden glints. A subtle, refreshing nose with floral accents of lime blossom and acacia as well as a splash of lime. A full, rounded, unctuous aspect on the palate. The suppleness of Chardonnay can be glimpsed here, balanced out by a zingy freshness (lemongrass) with hints of mint and fresh citrus fruit.

**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.