



VÉRIZET

VIRÉ-CLESSÉ





1

OUR WINEGROWERS

(To name but a few...)



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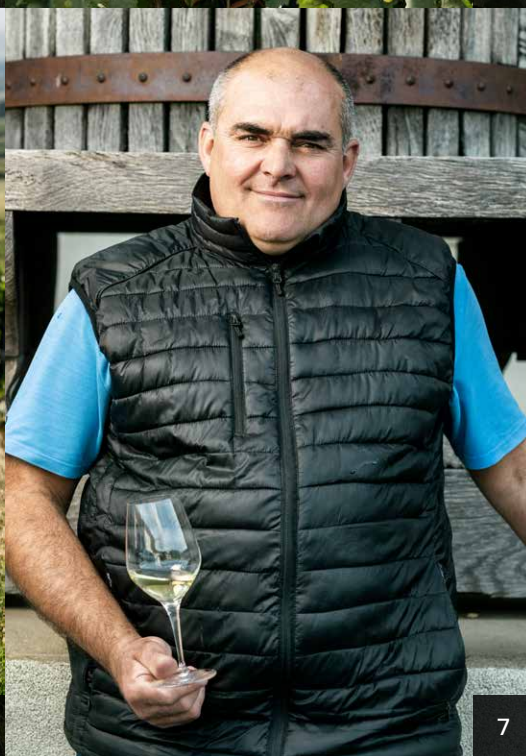
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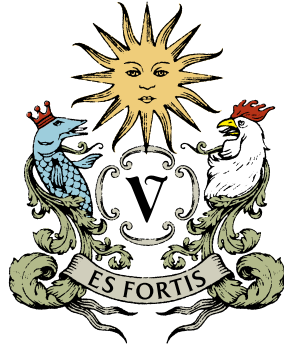


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- 1 Vincent Eysseric, Saint-Albain, Mâcon-Villages and Mâcon-Lugny winegrower
- 2 Étienne Jousseau, Viré, Mâcon-Villages and Viré-Clessé winegrower
- 3 Étienne Lacroze, Clessé, Viré-Clessé winegrower (Quintaine and En Long Champ)
- 4 Alexandre Janaudy, Viré, Viré-Clessé winegrower
- 5 Jean-Philippe Hanchin, technical manager
- 6 Benjamin Pannetier, Fleurville, Mâcon-Villages and Viré-Clessé winegrower
- 7 Stéphane Jacob, chairman, Viré-Clessé winegrower



VÉRIZET

VIRÉ-CLESSÉ

Verizet's story foremost tells of a terroir. Over time, it has become the story of Viré-Clessé wines. The Chardonnay vine have found their soil of choice on the Mâconnais slopes of the ancient Châtellenie de Vérizet, in Burgundy. A limestone terroir and generation of determined winegrowers have given rise to rounded, full-bodied, rich and subtle white wines. A great balance between fruit and minerality.

SINCE 1928

OUR RICH HISTORY

The villages of Viré and Clessé have always been associated with vine cultivation, with the very first signs dating back to Antiquity. From the 6th century, the rise of Christianity boosted the development of vineyards. In the 17th century, the vines of Viré and Clessé were named in the inventory of the **Châtellenie de Vérizet**. In 1844, Viré had 215 hectares of vines. Local winegrowers submitted their first request to the INAO for municipal AOC classification for Viré and Quintaine, the neighbouring hamlet, in 1963. It was unsuccessful, as was a further attempt in 1973. In 1988, the Viré winegrowers union applied for village appellation recognition. The Clessé union did likewise in 1991. In 1997, the committee appointed to assess the applications suggested that – in view of the “homogeneity of the terroirs of both villages” – the two unions should submit a joint request for the creation of the village appellation Viré-Clessé. Viré-Clessé AOC was created officially in 1998.



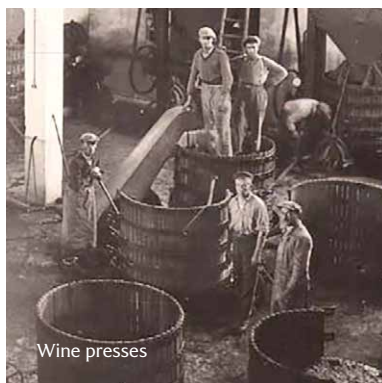
Vérizet: a renaissance

Vérizet is the name of a village that no longer exists, as it is now part of Viré. Viré and Vérizet merged in 1968, and the named geographical location of Vérizet was consigned to the past. And yet it lives on through our wines!

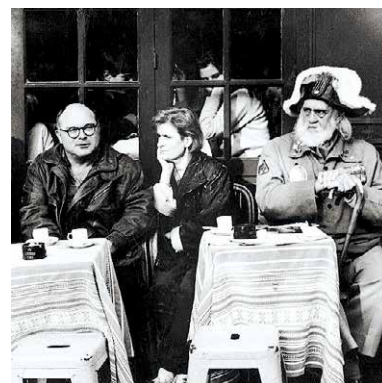


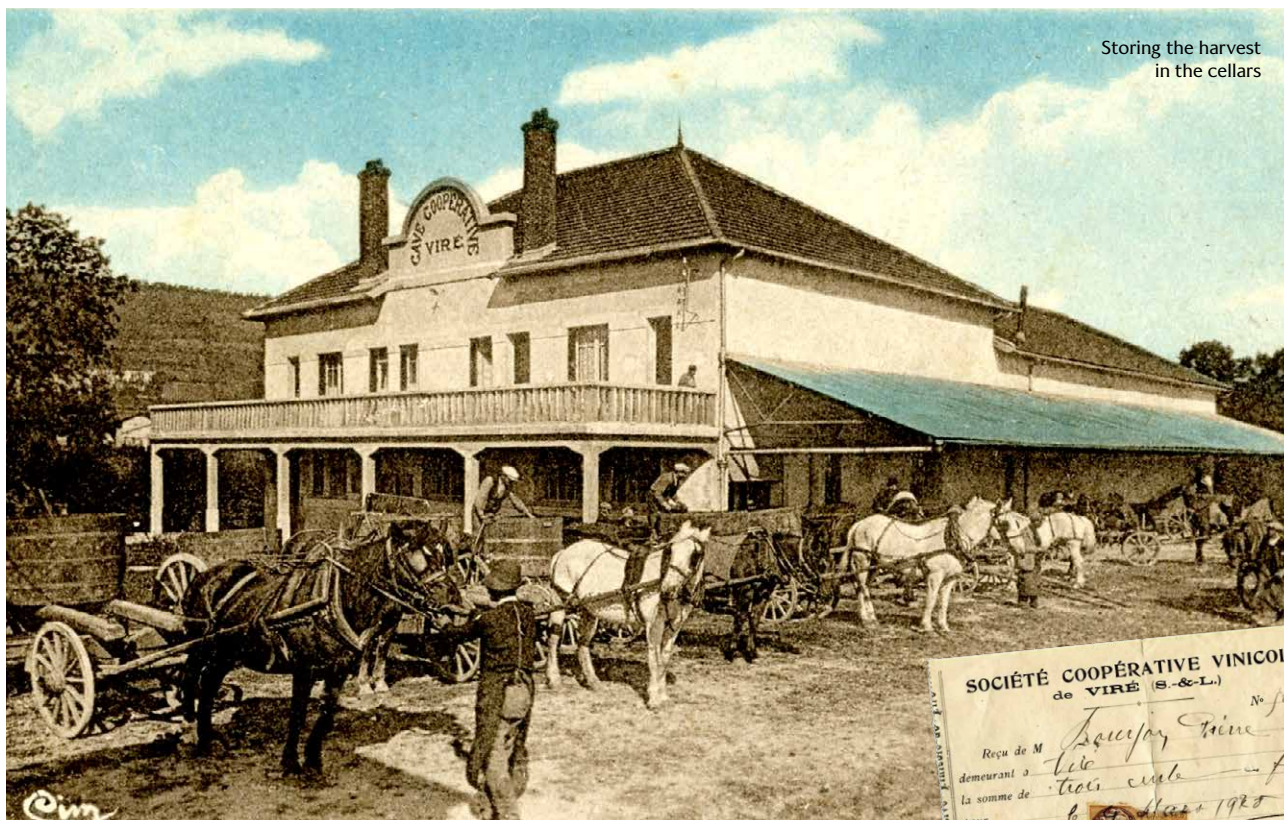
Viré: a destiny in a name

The Latin word *viriac*, meaning “vine cultivation”, attests to the ancient roots of Viré’s wine-growing tradition. The cartularies of Saint-Vincent de Mâcon and Cluny record wine payments as early as the 7th century in Viré and Quintaine, indicating that wine has historically been the area’s main crop. The village of Viré belonged to the bishop and to the chapter of Mâcon cathedral. In circa 1000, the vineyard extended from Morgon to Tournus, including Viré, Uchizy and Plottes, among other villages. On 19 January 1616, Viré and its vineyards were listed in the inventory of the Châtellenie de Vérizet.



Anatole, the famous “village policeman” of Montmartre in Paris. A memory of the 1959 twinning between the Cave de Viré and the rebelliously burlesque “commune libre de Montmartre” created by artists in the interwar years.





Storing the harvest
in the cellars

The first purchase order,
dated 4 March 1928

Our cellar will soon be 100 years old

1928 – Beginnings

The Cave Coopérative de Viré was founded in 1928. Various producers voluntarily joined forces to survive the financial difficulties caused by the First World War and phylloxera.

The Cave had always been renowned for the quality of its white wines and was also very much ahead of its time commercially. From 1958 onwards, under the chairmanship of René Boudier, it marketed its wines in Paris where a cuvée of Viré wine was inaugurated annually in Montmartre, which was twinned with Viré. The first cellar to retail wine by the litre, it pioneered the sale of the 75 cl bottle in 1970. The Cave entered the export market in 1972, going against the advice of the Burgundy wine trade, which subsequently boycotted its wines.

1995 – An alliance is formed

The Cave de Sennecé-lès-Mâcon strengthened and supported Viré's business, which had suffered from the urban development of the town of Mâcon and the surrounding area, losing land and estates. A merger took place in 1995 between the two wine cellars, leading to the creation of the "chai de Sennecé", a storehouse in the centre of the village.

1998 – An appellation comes into being

The Viré-Clessé appellation was created officially in 1998, becoming the fifth village appellation in the Mâconnais. The decree of February 26, 1999, eventually acknowledged it. It ultimately took 60 years and an alliance between winegrowers in the villages of Viré and Clessé before the INAO approved the appellation.

From that point on, the regional appellation of Mâcon-Viré, created in 1936, became the village appellation of Viré-Clessé. Grape harvesting, vinification, blending and élevage of the wines is carried out at the following locations in the department of Saône-et-Loire: Clessé, Laizé, Montbellet and Viré. The total surface area of the vineyard is 390 hectares.

2009 – The Cave de Viré opens its doors

In the late 2000s, the Cave de Viré began a new venture. It contributed to the renovation of the centre of the village of Viré by establishing a new tasting venue right by the production buildings. This signalled the genesis of the Cave de Viré as the brand it is today. The venue is dedicated to tasting and presenting our terroirs.

The Cave de Viré in figures

- Surface area of vines linked to the Cave: 240 hectares
- Wine producers: 150 cooperative members including 40 winegrowers
- Average production: 15,000 hectolitres
- 5 appellations
- 17 employees
- 1,500,000 bottles produced annually

APPELLATIONS

- AOC Mâcon
- AOC Mâcon-Villages
- AOC Mâcon Péronne
- AOC Viré-Clessé
- AOC Crémant de Bourgogne



VÉRIZET





BLESSED BY OUR GEOGRAPHY

The Viré-Clessé appellation, located between Tournus and Mâcon, is the most recent of the Mâconnais village appellations (1998). The wine is produced exclusively from the Chardonnay grape variety. The vines grow mostly on hilly ground where the limestone soil with white stones, typical of the Mâconnais, is referred to as “cray”.

Overlooking Viré, the Belvédère road that takes you from the village to Burgy provides a stunning view across the vineyard and the Saône valley to the Jura mountains, the Alps and Mont Blanc in the distance. La Bresse lies opposite. La Croix Sainte-Barbe, Viré's highest point (441 m), is at the intersection of the municipalities of Viré, Burgy and Péronne.

Altitude

Between 200 and 440 metres.

Climate

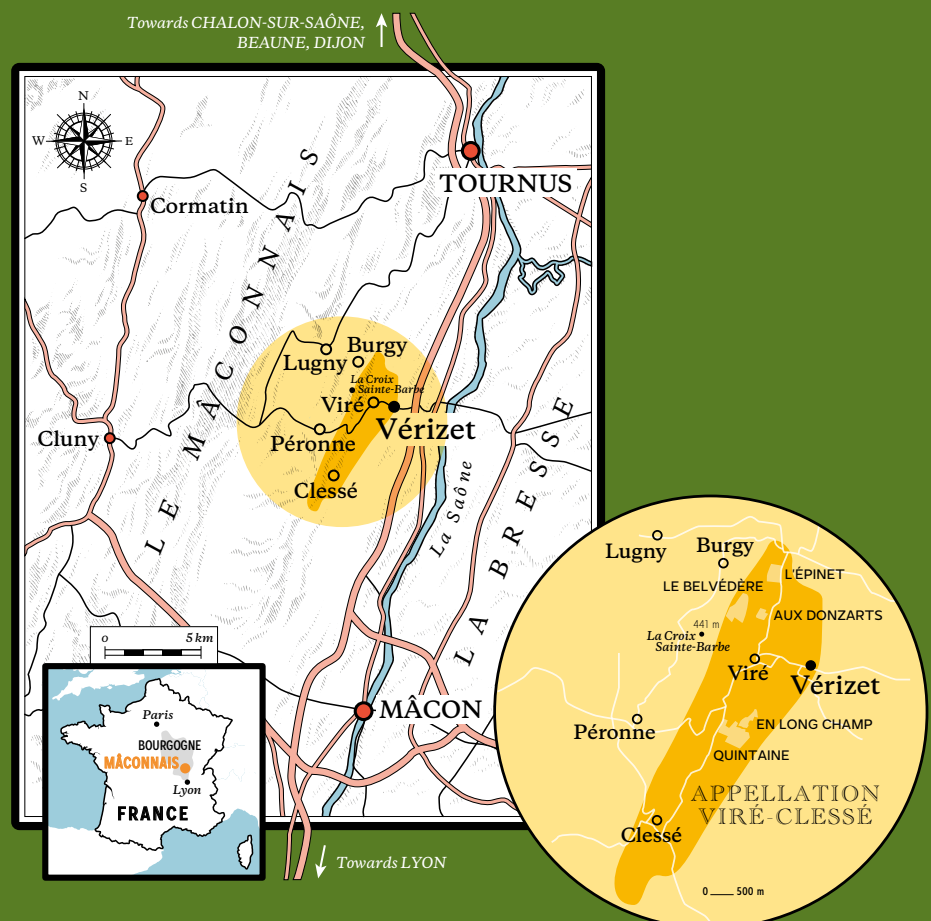
Oceanic climate, tending towards southern. Summers are warm with lots of sunshine. Rainfall is spread evenly throughout the year. The high ground of Charollais and the secondary mountain ranges of the Mâconnais to the west partially protect the geographical area from wet oceanic weather.

Geology

The Viré-Clessé cru extends over two north-south oriented slopes, delimited by the Bourbonne and Mouge valleys. They are composed of limestone and marl-limestone strata from the Oxfordian (Jurassic). Other areas at the foot of the slopes are made up of clay and “chailles” (sandstone); they have an easterly exposure and are well-drained. “Cray”, Mâconnais limestone soil with white stones, is found here. It is perfect for growing Chardonnay grapes. The vineyard lies on the east-facing slope of one of the easternmost secondary ranges of the Mâconnais mountains, looking out over the plain of the Saône, towards La Bresse.

Soil types

The soils of these geological formations are clay-limestone, covered with limestone scree or silt on the sloping areas. Well-drained, they vary in depth and present unique characteristics depending on the exact locality. The various soil types and numerous, diverse exposures provide different wines from one terroir to the next, hence the concept of “climate”, which distinguishes each wine.





The vineyard
of Viré-Clessé
straddles
two parallel slopes,
a main slope
and a slight rise,
running north to south,
across the eastern side
of one of the eastern-most
secondary ranges of the
Mâconnais mountains.



OUR DELIGHTFUL WINES



Mâcon Péronne
Mâcon Lugny
Mâcon-Villages Vieilles Vignes



Viré-Clessé
Viré-Clessé Vieilles Vignes
Viré-Clessé Grande Réserve



Viré-Clessé Le Belvédère
Viré-Clessé Quintaine
Viré-Clessé Aux Donzarts
Viré-Clessé En Long Champ
Viré-Clessé L'Épinet

GIVE US A TASTE!

Breathing in the wonderful fragrance of a glass of Viré-Clessé will whisk you away to the unique world of Burgundy wines. You will encounter a white wine which charms you in an instant, yet reveals its complexity to aficionados. Come savour our stunning range of aromas!

APPEARANCE

The glow of pale gold illuminates the colour of Viré-Clessé. An ash gold that is neither white, nor yellow. Frequent glimmers of reflected green bring the wine to life.

BOUQUET

Aromas of hawthorn blossom and acacia, honeysuckle and broom are complemented by lemongrass, white peach and accents of mint. Verbena, fern and almond round off the olfactory range. There may also be hints of pine and quince jam.

TASTE

Lively and fresh, yet well-rounded and brimming with charm. Chardonnay finds its full expression here with particular success. The complexity of Viré-Clessé comes from its wonderful acidity, enhanced by a certain sweetness lent by the richness of grapes harvested at maturity. This is Viré-Clessé's strength: the winning blend of fruit and minerality.

**Indulgent, tender, rounded, fresh, full,
mineral, fruity, pineapple, pear,
caramel, white flowers, lemongrass, honey,
mirabelle plum, peach, apricot...**

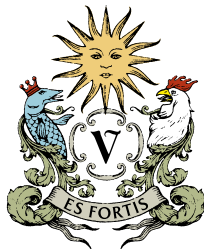
All this and more has been said about our wines!

IN THE KITCHEN

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.



Bon appétit and cheers!



VÉRIZET

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verizet.fr