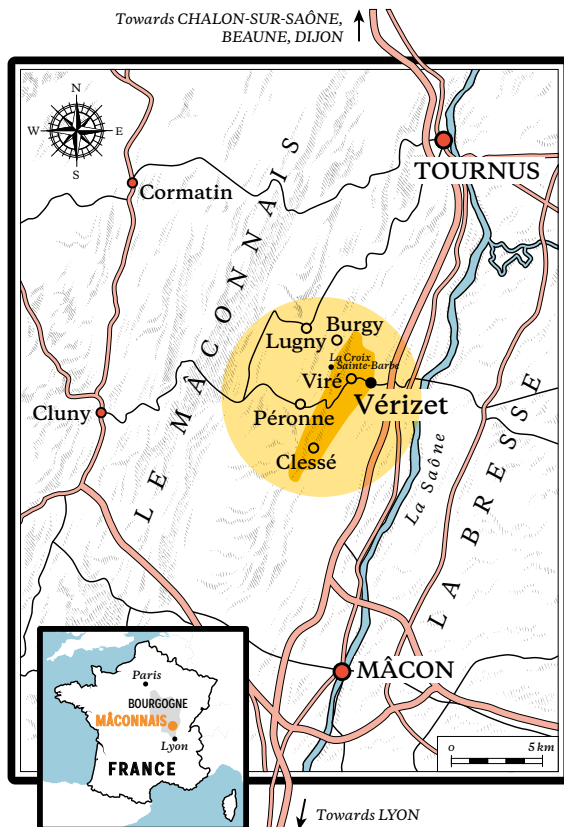


# VÉRIZET

## VIRÉ-CLESSÉ APPELLATION D'ORIGINE CONTRÔLÉE



The vines have found their soil of choice on the Mâconnais slopes of the ancient Châtellenie de Vérizet, 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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## VIRÉ-CLESSÉ APPELLATION D'ORIGINE CONTRÔLÉE

### Grape variety Chardonnay

### Vineyards

The plots have an average age of 10 to 40 years, and lie on limestone clay-loam soil. Primarily east- and south-east-facing in the Viré and Clessé areas, they produce generous, succulent wines.

### Vinification

The grapes are harvested when fully mature. Pneumatic pressing. Clarification by flotation. Fermentation in low-temperature (15-16°C) stainless steel tanks to reveal the grapes' full aromas. Racking at the end of the fermenting process to keep the aromas as fresh as possible.

### Tasting

Yellow hue with golden glints. The nose opens with citrus-tinged notes that gradually make way for a bouquet of white florals (lime blossom, acacia). Round and full-bodied on the palate, this wine contains all the flavours of juicy white fruits (pear, peach).

### 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.

