

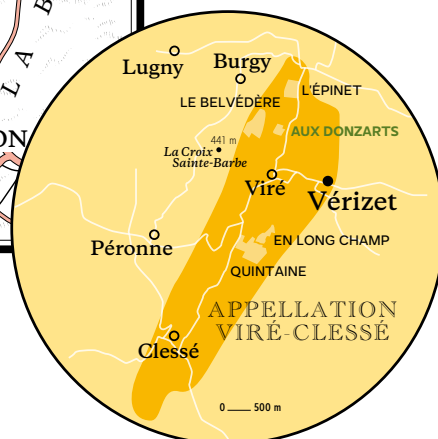
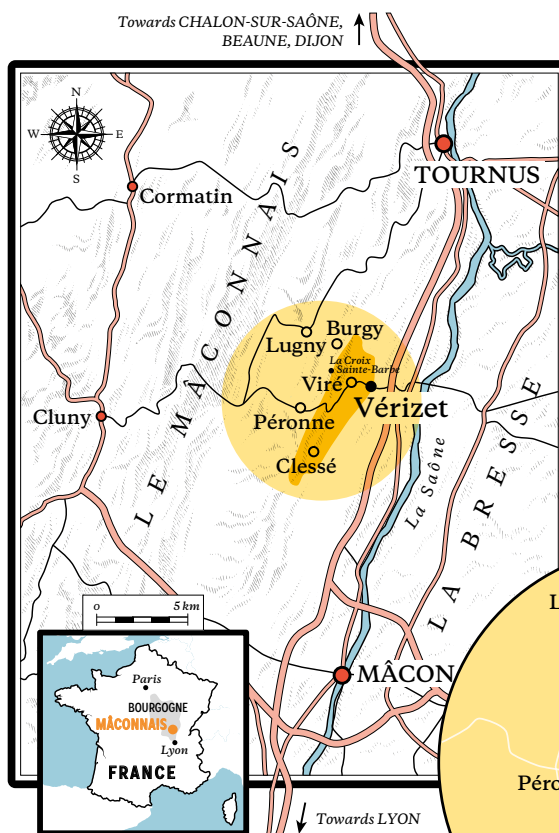
# VÉRIZET

VIRÉ-CLESSÉ  
APPELLATION D'ORIGINE CONTRÔLÉE

AUX DONZARTS



Aux Donzarts nestles on the appellation's magnificent slopes, just north of the village of Viré, here the vines produce renowned Viré-Clessé wines. 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

**Climat**

The east-facing “Aux Donzarts” climat lie north of the village of Viré. Most of these old vines grow over the hillside and are deeply rooted in clay-limestone soil. Highly resistant to dryness with restrained vigour, they give rise to a distinctive, rich and opulent wine.

**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. This high-end vintage is 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**

A dazzling golden hue. The nose is incredibly aromatic. Exotic fruits such as mango and lychee mingle with quince and candied fruits. A luscious, rounded and unctuous effect on the palate. Striking the perfect balance between the smooth creaminess of honey and the zingy feel of aniseed-flavoured notes along with nuances of brioche and spices.

**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.

