

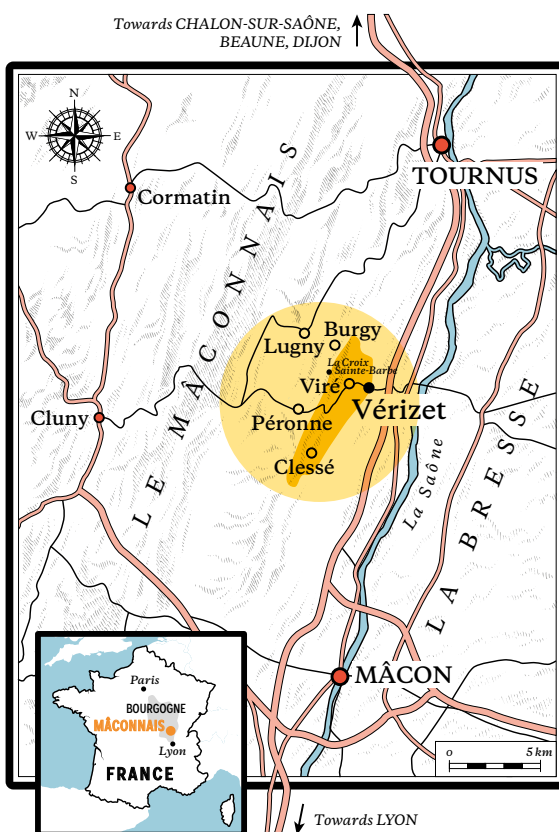
VÉRIZET

VIRÉ-CLESSÉ
APPELLATION D'ORIGINE CONTRÔLÉE

GRANDE RÉSERVE



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

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



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Grape variety
Chardonnay

Vineyards

The plots have an average age of 10 to 40 years and are rooted in limestone clay-loam soil, from which the wine draws its generous exuberance. Primarily east- and south-east-facing hillside vines that unfold over gently rolling slopes in the Viré and Clessé areas. This cuvée is produced from a selection of our best plots and benefits from careful ageing on fine lees. The grapes are harvested before they grow over-ripe to retain a wonderful acidity on the palate.

Vinification

Pneumatic pressing. Clarification by flotation. Fermentation in low-temperature (15-16°C) stainless steel tanks to preserve the grapes' aromatic intensity and vibrancy. Mild ageing on fine lees (6 months) with stirring for extra body and roundness and a handful of underlying aromas.

Tasting

Yellow hue with green and golden glints. A complex nose that unveils aromas of citrus fruits, white-fleshed fruits (pear, quince), dried fruits, nuts and exotic notes of pineapple and passion fruit. Perfectly balanced on the palate for a simultaneously rounded and fresh feel, lingering on with fruity and mineral notes and hints of brioche, honey and spices.

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.