

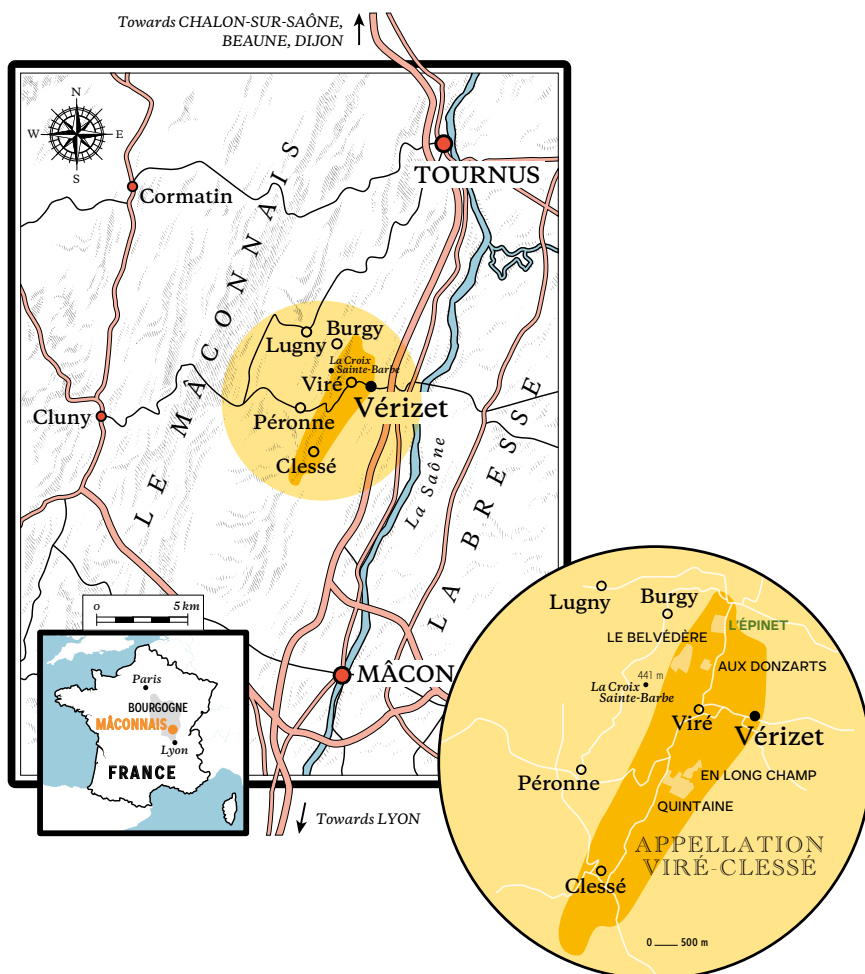
VÉRIZET

VIRÉ-CLESSÉ
APPELLATION D'ORIGINE CONTRÔLÉE

L'ÉPINET



To the north of the appellation, L'Épinet enjoys south-east exposure and a mid-hillside location over very stony soil with high clay content, here the vines produce the renowned Viré-Clessé wines. 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

Climat

Located between the villages of Viré and Montbellet to the north of the appellation, this climat enjoys a mid-hillside location and south-east exposure. The soil here is deep and gently sloping, scattered with stones from the rift further uphill. After a layer of 30 to 40 cm of dark soil, siliceous red clay soil emerges. The grapes here are later to ripen, with the harvest taking place at the end of the season. The vines are generous and yield particularly high-mineral wines.

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, roundness and a handful of underlying aromas. These high-end vintage wines are 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

Yellow hue with golden glints. An enchanting, complex nose with aromas of white-fleshed fruits. Peach and pear mingle with a hint of citrus zest (grapefruit). The perfect balance between fruitiness and freshness. Complex on the palate with rich brioche notes. A wine that reaches its full potential after a few years in the cellar. An extra dose of roundedness and notes of quince, apricot and dried fruits.

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.