



Louis Latour

MAISON FONDÉE EN 1797

VIRÉ-CLESSÉ 2009

- REGION Maconnais
- VILLAGE Viré-Clessé
- APPELLATION Viré-Clessé
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone.
- AVERAGE YIELD 48 hl/ha
- HARVEST Mechanical

Vinification & Ageing

- FERMENTATION Traditional in stainless steel vats, temperature controlled with complete malolactic fermentation
- AGEING 8 to 10 months ageing in stainless steel vats

Description

Lying in the north of the Mâconnais between Tournus and Mâcon, Viré-Clessé is one of Burgundy's newest appellations. It was formed to bring together the villages of Viré and Clessé which until 1999 bottled their wines as Mâcon-Clessé and Mâcon-Viré. The Chardonnay of Viré-Clessé is distinctly different from the appellations further to the south such as Pouilly-Fuissé and Saint-Véran.

Wine tasting

- TASTING NOTE Clean pale yellow in colour revealing pleasant aromas of white fruits, such as mirabelle plums, accompanied by notes of honey and hawthorn. Ample and round in the mouth yet balanced with the taste of the mirabelle plums coming through on the palate too.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Charcuterie - fish - goats cheese.
- SERVING TEMPERATURE 10-12°

Press review

Viré-Clessé 2009 - Wine Spectator Online - June 2012 - 87/100

