



Louis Latour

MAISON FONDÉE EN 1797

VIRÉ-CLESSÉ

2012

- 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 Sparkling a pale yellow color with flecks of green, our Viré-Clessé 2012 impresses by its aromatic nose. Typical aromas of white fruits such as pear mix perfectly with pleasant notes of honey and muscat. On tasting, it reveals a lovely freshness.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Charcuterie - fish - goats cheese.
- SERVING TEMPERATURE 10-12°

Press review

Viré-Clessé 2012 - The Independent - March 22nd, 2014 - "Something for the weekend"

