



# Louis Latour

MAISON FONDÉE EN 1797

## VIRÉ-CLESSÉ 2013

- 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 Of a pale yellow colour, our Viré-Clessé 2013 offers aromas of muscat, pepper and white fruits on the nose. The palate is round and gourmand, with white fruits and a nice amplitude and freshness on the finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Charcuterie - fish - goats cheese.
- SERVING TEMPERATURE 10-12°

