



Louis Latour

MAISON FONDÉE EN 1797

VIRÉ-CLESSÉ 2016

- 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 Our Viré-Clessé 2016 reveals a beautiful pale yellow colour and a fruity nose with notes of white peach, greengage plum and candied fruits. The mouth is round with subtle floral aromas (honeysuckle). Lovely freshness on the finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Charcuterie - fish - goats cheese.
- SERVING TEMPERATURE 10-12°

