



# La Burgondie

*Vignerons coopérateurs*



## DRY AND FRUITY WHITE WINE

### Viré-Clessé

#### TASTING NOTES

**Visual:** Limpid yellow colour with golden glints.

**Nose:** Delicate and straightforward bouquet with fruity aromas (lemon, passion fruit) and mineral notes.

**Palate:** It is generous and precise in the mouth with clean-cut citrus and white-fleshed fruit flavours. Refreshing saline finish.

#### WINE AND FOOD PAIRING

To accompany dishes such as river fish (whitebait style), fish terrines, poultry, seafood, dry cheeses. For family occasions we typically serve it with frogs' legs in parsley sauce.

**Serving temperature:** 12°C.

#### WINEMAKING AND MATURING

**Grape variety:** Chardonnay.

**Vinification:** Traditional winemaking in stainless steel tanks with alcoholic and malolactic fermentation.

**Maturing:** 12 months on the lees in stainless steel tanks, in order to bring body.

#### THE TERROIR

This village appellation covers some 400 hectares of vineyards in the north of the Mâconnais region. The vines are cultivated in the Mâconnais hills at altitudes of 200 to 400 metres and are south to southeast facing. One set of slopes, to the south, are limestone substrates while the second set, to the north, is composed of marl-clay calcareous soils.

#### DID YOU KNOW?

The appellation Viré-Clessé AOC was created in 1998 and is produced from 4 villages (Viré, Clessé, Laizé and Montbellet). There are 80 different "climats" that bear the name Viré-Clessé.



[vinood.com/v1580WE](http://vinood.com/v1580WE)

*The legendary little knight character that appears on our bottles and on all our branding truly captures the essence of La Burgondie. Courageous, confident and loyal. We are a forward-thinking, like-minded group of individuals who are fiercely proud of our Burgundian roots, our beautiful region and our wines. Passion, solidarity and centuries of expertise has brought us together in a collective effort to bring you the best that our beautiful region has to offer. Our wines, produced using environmentally friendly farming methods, are evocative of our hard-working co-operative-winemaker families who give their all, and have done so for generations. It's our way of life in a glass.*

*Grands vins de Bourgogne*

laburgondie.com