Banville
Wine Merchants

Meurgey-Croses

Viré-Clessé Vieilles Vignes

This wine comes from the village of Clessé on land located in the heart of the appellation. The vines average 65 years in age and are planted on a slope to the south-east shelf called "The Mount". The altitude and good drainage of this site preserve the freshness of the grapes. Presses are located amidst the 15 hectares of The Mount, and the grapes are pressed without transport or delay at the site of the harvests. This wine is mostly vinified in stainless steel tanks and 20% from the oldest vines are fermented and aged in oak barrels of 450 or 600 liters. Bottling takes place at the end of spring.

Grape varieties : Chardonnay

Altitude : 350m ASL

Vineyard age : Average of 65 years

Exposure : South-East

Soil : Clay and limestone

Alcohol : 13%

Tasting notes :

Pale golden color with hints of green. Good aromatic intensity with notes of citrus fruits, peach, and white flowers. Fresh attack on the palate with the typical minerality of northern Mâconnais allied with the opulence of Chardonnays from south of Burgundy. Ideal as a pairing with shellfish and fish dishes, poultry, and goat cheeses.

Organic