



Thierry Drouin

VIRE-CLESSE

Plaisance

100% Chardonnay

TERROIR



Viré-Clessé is located in the northern half of the Mâconnais. We assemble parcels of Viré and on the slopes overlooking of Clessé. The low altitude, the limestone soils, the east-south-east orientation and the proximity to the Saône river offer perfect growing and ripening conditions.



VINIFICATION
After harvesting, the grapes are transferred by gravity in the pneumatic presses. Pressing is long and slow to ensure that the juice is delicately extracted and to preserve its aromatic finesse. The must obtained is cooled and decanted. Fermentation takes place in temperature controlled stainless- steel vats and 20% in barrel. The wine is then aged on fine lees until the spring.



TASTING & PAIRING

Its golden hue is wrapped in fragrant notes of gently cooked Mirabel plum. Here Chardonnay speaks an international language that is understood by all. Its fruit, which is as luscious as generous, is highlighted by a crisp mineral sparkle which increases the pleasure. A promise of a delightful aperitif just around the corner !

You can try it with stew of the sea, filet mignon or asparagus gratin.