Louis Latour

MAISON FONDÉE EN 1797

VIRÉ-CLESSÉ
2006

- **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** The wine shines with a golden colour. The nose is ample, citrus and acacia melt into a wonderful note of honey. It is round on the finish. Ready to be enjoyed! Tasted in May 2008.
- **CELLARING POTENTIAL** 3-5 years
- **FOOD PAIRING** Charcuterie - fish - goats cheese.
- **SERVING TEMPERATURE** 10-12°