Louis Latour

MAISON FONDÉE EN 1797

VIRÉ-CLESSÉ
2021

- **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 2021 has a shiny robe, a pale yellow colour with green hues. On the nose, it offers notes of almond and brioche. On the palate, it is round and ample with aromas of fresh almond and citrus. Great tension for the final.
- **CELLARING POTENTIAL** 3-5 years
- **FOOD PAIRING** Charcuterie - fish - goats cheese.
- **SERVING TEMPERATURE** 10-12°

Press review

Viré-Clessé 2021 - Vert de Vin - June 2023 - 91/100

Viré-Clessé 2021 - The Buyer - "Very, very attractive"