



# PEDIGREE DRY WHITE WINE

# Viré-Clessé En Long Champ

### TASTING NOTES

Visual: Limpid yellow colour with golden glints.

**Nose:** Rich, intense bouquet featuring acidulated aromas (lemon, exotic fruit, bergamot) and a mineral touch.

**Palate:** Superb texture in the mouth with fresh, fine fleshiness alongside a fruit driven character (mango, lemon) as well as soft spice (star aniseed). The finish is saline and thirst-quenching.

#### WINE AND FOOD PAIRING

As an aperitif or to accompany dishes such as seafood, antipasti, grilled fish, white meat, matured cheeses. For family occasions we typically serve it with a scallop carpaccio prepared with aniseed and lime juice. **Serving temperature:** 12°C.

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## 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 named vineyard of 6.64 hectares is situated in the commune of Viré. The vines grow in plots of very chalky marl soils with a high clay content.

#### 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.



vincod.com/92MW8E

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