



DEUX ROCHES

VIRE-CLESSE "TRADITION"

TERROIR

This Cru is situated in the northern half of the Mâconnais, and this wine is a blend of parcels situated in the village of Viré and on the slopes overlooking the town of Clessé. Made from selected grapes grown by long-standing partner winegrowers all of them being friends or family. The low altitude, the limestone soils, the east-south-east orientation and the proximity to the Saône river offer perfect growing and ripening conditions.

100% CHARDONNAY

PAIRING

When and who?

On the terrace with the family, for a social event with neighbours or friends.

It's time to eat !

Makes a brilliant aperitif with sardine toasts for example, or a seafood verrine, or great with fish in yuzu sauce and white meats such as veal.

What shall we listen to?

We are Family by Sister Sledge,
LaChauve-Souris by Thomas Fersen.
Bobby McFerrin - Don't Worry Be Happy.

Serve lightly chilled (10-13 °C).

VINIFICATION

After harvesting, the grapes are gravity fed into 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 (less than 10% new). Malolactic fermentation is carried out, or not, depending on the vintage. The wine is then aged on fine lees until the spring. From the moment of harvesting right up to bottling we restrict the use of inputs such as SO2 to a maximum.

TASTING NOTES

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!