TERROIRS ET TALENTS

Grapes

Region/Appellation
Mâconnais

Alcohol by volume
13.00%

Drinking Window
2024 - 2025

Tasting Guide

1 2 3 4 5 6 7 8

Dry Medium Sweet

Tasting note printed
29/03/2024

Jules du Souzy Vire Clesse Vielles Vignes 2021 6x75cl

Winemaker Notes

Appealing, fresh Mâcon from the old vines found in the villages of Viré and Clessé. Partial malolactic fermentation and 8 months on fine lees deliver aromas of muscat, apricot and exotic fruits and a round, medium-bodied palate.

Vineyard

From the villages of Viré and Clessé, the main crest is a limestone formation rising above marls of the Lias series. The base rocks consist entirely of upper Jurassic limestones. The territory of Clessé includes marls of the lower Jurassic Lias.

Winemaking

The grapes are pressed and a controlled, cool fermentation takes place immediately in stainless steel tanks. Malolactic fermentation is only partial to retain some of the crispness. Bottled after 8 months of maturation.

Vintage

A slightly challenging vintage, producing lower yields with wines clean and crisp in style.

Food match

Grilled and Roasted White Meats

Goes very well with seafoods, fish and starters and a very good aperitif.

HATCH MANSFIELD

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