

# TERROIRS ET TALENTS

## Grapes

100% Chardonnay

## Region/Appellation

Mâconnais

## Alcohol by volume

13%

## Residual Sugar

1 g/l

## pH

3.42

## Total Acidity

5.23 g/l

## Drinking Window

2025 - 2026

## Tasting Guide



## Tasting note printed

02/08/2025

# Viré-Clessé Vieilles Vignes 2022 6x75cl

## Winemaker Notes

Golden-green colour. Characteristic aromas of Muscat, apricot and exotic fruits with a very rich palate.

## Vineyard

From the vineyards in the Mâconnais, the soil is composed of clay and limestone from the Jurassic period.

## Winemaking

The grapes are harvested when fully mature. The grape pressing extracts the must, followed by low-temperature controlled fermentation in stainless steel tanks. The malolactic fermentation is only partial to maintain some of the wine's crispiness. The wine is bottled after 6 or 8 months and is ready to drink 2 months after bottling.

## Vintage

July and August of 2022 were the hottest months since 2003 and 1959, respectively. These months were also the driest since 1964. The sunshine levels were the highest since 1991, a 20% increase. In terms of wine, 2022 is expected to be a great vintage, with both reds and whites resembling those from 2015 to 2020 - offering abundant fruits, generous flavors, and rich, round tannins.

## Food match

Sauteed sweet potato with spices

