

TERROIRS ET TALENTS

Grapes
100% Chardonnay

Region/Appellation
Mâconnais

Alcohol by volume
13%

Residual Sugar
1 g/l

pH
3.34

Total Acidity
5.53 g/l

Tasting Guide



Tasting note printed
10/05/2025

Viré-Clessé Vieilles Vignes 2023 6x75cl

Winemaker Notes

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

Vineyard

Clay and limestone from the Jurassic period.

Winemaking

Harvested at full maturity. Grape pressing to extract the must followed by low temperature-controlled fermentation in stainless steel tanks. The malolactic fermentation is only partial to keep some of the crispiness to the wine. Bottling after 6 or 8 months. Ready to drink 2 months after bottling.

Vintage

The 2023 weather conditions were challenging, with heat waves, thunderstorms, hailstorms, and even a small tornado before the harvest. The grapes were healthy but varied due to the weather. Despite some challenges, a bit of rain and fluctuating temperatures brought relief. The diverse grapes will make this vintage rich and unique.

Food match

Sauteed sweet potato with spices