

# 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  
07/09/2025

## 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

