

Since 1994, the Aegerter Family has been cultivating and vinifying more than 10 hectares of land. The Domain conjure innovation and respect for traditions. Our signature: precise and elegant wines

## Viré-Clessé

### THE TERROIR

**GRAPE VARIETY:** Chardonnay

**SOIL:** Chalky

**APPELLATION:** This village appellation of Mâconnais produces exclusively white wines. The vines planted on limestone soil between 200 and 440 meters above sea level produce a marvelous Chardonnay.

**Did you know?**

*The appellation «Viré-Clessé» was created in 1999, allowing the wines to pass from the regional appellation «Mâcon-Villages» to the communal appellation.*

### THE KNOW-HOW

**HARVESTING:** The grapes are cut and sorted by hand.

**VINIFICATION:** The grapes are destalked and then pressed ready for vinification in new 500 liters oak barrels.

**AGEING:** The wines are then aged for 6 to 12 months in barrels that have seen two previous vintages.

### TASTING

**TASTING NOTE:** Its brilliant pale gold color with light green reflections reveals, on the nose, aromas of acacia flower, honeysuckle, broom, notes of lemongrass, white peach, mint or fern. Pine and quince jam appear in an aging vintage. Lively and fresh and yet full of roundness, this wine also offers finesse and suppleness. A little nervousness does not displease him.

**FOOD & WINE PAIRING:** Tender meats such as veal or steamed fish, poached and in white sauce will pay homage to it. It will also appeal to poultry, shellfish and sautéed vegetables. The flowery cheeses, of the Camembert type, will be exalted by its freshness and the goat cheeses will be ideal companions.

**SERVICE TEMPERATURE:** between 11°C and 13°C

### AWARDS

2015: 88 pts Wine Advocate  
2015 : 16/20 Jancis Robison

2015 : 87 pts Gilbert et Gaillard  
2016 : Guide Hachette

