



Bin No:

0221

*Wine: Vire-Clesse 2014 Vt*

*Country: France*

*Region: Maconnais*

*Village: Vire-Clesse*

*Appellation: Vire-Clesse*

*Producer: Maison Latour*

*Vintage: 2014 Vt*

*Colour: White*

*Grape Variety: 100% Chardonnay*

*Status: Still, Organic Viticulture*

*Allergens: contains sulphites*

*Dry/Sweet: 1 (1 is dry, 7 is very sweet)*

*abv: 13.0% - bottle size: 75cl*



### *Tasting Note:*

*Viré-Clessé 2014 reveals a yellow pale color with green hues and a floral nose with notes of acacia, honey and vanilla. The mouth is round with aromas of pear and mirabelle plum. Beautiful minerality on the finish !*

### *Winery information:*

*Lying in the north of the Mâconnais between Tournus and Mâcon, Viré-Clessé is one of Burgundy's newest appellations. It was formed to bring together the villages of Viré and Clessé which until 1999 bottled their wines as Mâcon-Clessé and Mâcon-Viré. The Chardonnay of Viré-Clessé is distinctly different from the appellations further to the south such as Pouilly-Fuissé and Saint-Véran.*

*The soil in the vineyards of Vire and Clesse is of clay and limestone.*

*The average age of the vines are 25 years with an average yield of 50 hl/ha.*

*Harvested by machine.*

### *Vinification:*

*Maison Louis Latour has always been careful to select those wines vinified in a traditional manner,*

*Fermentation takes place in stainless steel vats, temperature controlled with complete malolactic fermentation*

*Ageing takes 8 to 10 months in stainless steel vats.*

*Cellaring Potential 3 - 5 years*

### *Food Recommendation:*

*Serving temperature 10 - 12°*

*Grilled fish - seafood - Comté cheese.*

