PRIVATE CELLAR

Viré Clessé Vieilles Vignes, Meurgey-Croses 2021



White | France | Burgundy | 13 | Dry, crisp white | DIAM 3
100% Chardonnay

In a nutshell:

Normally one third of Pierre□s Viré Clessé would go into old barrels and the remaining wine into tank but because of the small volume it has all been aged in old wood this year, with bâtonnage.

Viticulture:

The fruit comes from a single, 7-hectare plot of Chardonnay grown on clay-limestone soils. The vines have an average age of 75 years old and are guyot pruned.
Classification: Conventional
Harvesting Method: Machine

Vinification:

The wine is matured in large 450-litre barrels, and it is fined and filtered prior to bottling. Average annual production is 10,000 bottles.
TA 3.7 | RS 1.8 | SO2 80mg/l (Total)

Price:

75cl Bottle £25.87 Case (12 bottles) £310.52
VV900213

Tasting Notes:

Pale gold with white flowers on the nose, less exuberant than the Uchizy, leafy with hints of angelica and citrus behind, leading to a rounded palate with notes of marzipan and grilled white fruits, again leafy and broad on the finish with light acidity at the end. Drink 2023 - 2025