



## 2021 Viré-Clessé

(Trey-nel Veer-ay Cless-ay)

Burgundy-Mâcon / AOC Viré-Clessé



### Winemaker Notes

A beautiful gold in color, Trénel's Viré-Clessé displays a complex nose of grapefruit, passion fruit, mango, lime and white pepper mingled with the typical notes of white blossom and peach. The palate is round and well-balanced, underpinned by a vibrant freshness.

### Vineyard

“Viré-Clessé” A.O.C. is the first Village appellation born from the “Mâcon Villages” A.O.C. The value of the remarkable terroirs of Viré and Clessé have been recognized. Mingling crinoidal limestone and limestone-clay, the soils of this area are perfect for the production of elegant and aromatic Chardonnay. Trénel's Viré-Clessé is selected on parcels with calcareous soils in the area of Viré, giving it freshness and minerality. It's a dry wine, without any residual sugar, unlike numerous references of the appellation. The winemaking is classical and this wine's particular character is only a product from its terroir.



### Grapes

100% Chardonnay

### Winemaking

The fermentation process takes place in stainless steel tanks with controlled temperature between 18° and 20°C.

### Alcohol by Volume

12.5%

### Drinking Window

2022-2027

### Food Match

Serve between 10° and 12°C. Pairs nicely with snails with parsley, scallops with ginger, sole meunière or chicken in yellow curry.