



TRENEL

BENE FACIT ID QUOD BENE AMAT

VIN DE BOURGOGNE

VIRÉ-CLESSÉ



Appellation:
AOP Viré-Clessé

Grape variety:
Chardonnay

Viré and Clessé were the first villages to be promoted from the Macon Villages AOP to a communal-level appellation of their own - Viré-Clessé. The villages of Viré and Clessé received this recognition thanks to their terroirs which are ideal for the cultivation of the Chardonnay grape. The soil contains a mixture of fossiliferous limestone and marl-limestone strata.

Trenel's Viré-Clessé comes from the Viré area where the limestone plots lend it tension and minerality. It is a dry wine, vinified traditionally, without residual sugar, and its character is entirely a product of its terroir.

Soil:
Middle and Upper Jurassic limestone.

Vinification:
Fermentation with native yeasts in stainless steel vats at a controlled temperature of between 18-20°C. 75% of the wine is aged in stainless steel vats and 25% in oak barrels. Light filtration.

Tasting notes:
Appearance: Bright, golden hue.
Nose: Concentrated aromas of grapefruit, lime, acacia and white pepper.
Palate: Full-bodied, spontaneous and well-balanced with a lovely tension.

Serving suggestion:
Serve between 10-12°C. Cellar-ageing potential of 4 to 5 years.
Food wine pairing: Enjoy with snails in a parsley butter, scallops with ginger, filet of sole meunière or a yellow chicken curry.




VINS DE
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