



Origin

Mâconnais, France

Grape variety

Chardonnay

Age of the vine

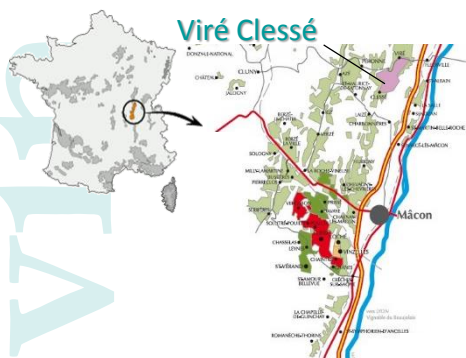
30 to 45 years

Soil

Crinoidal limestone and limestone-clay

Wine-making

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



VIRÉ CLESSÉ

Situation

“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 2015 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 wine-making is classical and this wine’s particular character is only a product from its terroir.

Tasting

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.

How to drink and serve

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

Drink within 3 to 4 years.