



ORIGIN :

Mâconnais, France

GRAPE-VARIETY :

Chardonnay

VINE AGE :

20 to 60 years.

SOIL :

Lime stone.

TRÉNEL'S PRODUCTION :

6600 bottles (750ml) or 550 cases of 12 b.

FERMENTATION :

The fermenting process takes place in either stainless steel or cement tanks. The length of this phase varies: it can take several weeks or even several months. This is a very important stage when the wine acquires most of its character (aromas, fruit).

VIRÉ-CLESSÉ

SITUATION

Last born of the Maconnais communal appellations, (decree of February 26 1999) the production area of Viré-Clessé is located 15 kilometers north of Mâcon, on the right side border of the Saone river, more precisely within the communes of Clessé, Laizé, Montbellet and Viré in the department of the Saône et Loire.

This Maison Trénel wine is a selection of the best cuvées made with grapes from the calcareous clay plateaux of Clessé.

TASTING

A beautiful brilliant light gold in colour, this Viré-Clessé 2006 displays a complex nose of white blossom, fresh butter, hazelnut and citrus fruits. The palate is confirmed underpinned by a vibrant acidity. Harmonious, with all the typical flavour of Chardonnay, this wine will be ready for drinking by when it will have had time to develop its full character.

HOW TO DRINK AND SERVE

A dry wine is best served chilled (8° - 11° C), either as an aperitif or with a meal based on fish (for example it is delicious with a filet of sole in sorrel sauce).