



Domaine Guillemin Stéphane & Lucie

Aux Fargettes

Viré-Clessé - White 2016

Region :	Bourgogne
Appellation :	Viré-Clessé
Cuvée :	Aux Fargettes
Color :	White
Vintage :	2016
Grapes :	Chardonnay (100%)
Alcoholic degree :	13.5 %
Bottle size :	75 cl



WINEMAKING

Sustainable viticulture.

Mechanical harvesting.

Temperature-controlled fermentation in stainless steel vats, Malolactic fermentation, Traditional vinification, Pressurage direct, Débourage.

Ageing in temperature-controlled stainless steel vats, Light filtering, Ageing on the lees.



TASTING

APPEARANCE : Yellow colour, Brilliant, greenish-gold highlights.

NOSE : Fresh, mineral, acacia aromas, honeysuckle aromas, boom flowers aromas, citronella aromas, quince aromas, peach aromas.

PALATE : Vibrant, round, peach hints, notes de minéral, fresh tannin, smooth.



SERVING

SERVING TEMPERATURE : Between 11° and 13°

AGING : Ageing from 2017 to 2021



FOOD MATCHES : Vegetable tart, Seafood and shellfish, Fish in a white sauce, White meat in a sauce, Poultry

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