



Domaine Guillemin Stéphane Et Lucie

La Verpaille

Viré-Clessé White 2018

Region :	Bourgogne
Name :	Viré-Clessé
Cuvée :	La Verpaille
Color :	White
Vintage :	2018
Grape varieties :	Chardonnay (100%)
Alcohol :	13.5 %
Capacity :	75 cl
Allergens :	Sulphites, Sulphur dioxide



ELABORATION

Sustainable viticulture.

Mechanical harvesting.

Fermentation in concrete eggs, Malolactic fermentation, Traditional vinification, Pressurage direct, Débourage.

Ageing in concrete eggs, Fining, Light filtering, 1 +1 corks, Ageing on the lees.

Sols argilo-calcaires.



TASTING

EYE : Golden colour, bold, golden yellow highlights.

NOSE : Distinguished, wild rose aromas, rose aromas, arômes de fruits secs, butter aromas.

MOUTH : Vibrant, intense, developed, notes de fruits secs, cinnamon hints, ginger hints, round, slightly mineral, long length.



SERVICE

OPERATING TEMPERATURE : Between 11° and 13°.

GUARD : To be consumed between 2020 and 2024



FOOD AND WINE PAIRING : Shellfish, Oysters, Blanquette of veal, Panfried foie gras, Goats cheese

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