



Domaine Guillemin Stéphane & Lucie

Viré-Clessé - White 2016

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



WINEMAKING

Sustainable viticulture.

Mechanical harvesting.

Temperature-controlled fermentation, Malolactic fermentation, Traditional vinification, Pressurage direct, Débourage.

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



TASTING

APPEARANCE : Golden yellow colour, Brilliant, golden yellow highlights.

NOSE : Intense, flowers aromas, citrus aromas, pineapple aromas, fruit jam aromas.

PALATE : Well-balanced, generous, suave, fruit jam hints, slight spice hints, round, mineral, long length, butter hints.



SERVING

SERVING TEMPERATURE : Between 11° and 13°

AGING : Ageing from 2017 to 2022



FOOD MATCHES : Delicatessen meats, Seafood and shellfish, Fish dishes, Grilled white meats, Goats cheese



REWARDS & RATINGS

Concours des grands vins de France de Mâcon 2018 : Bronze medal

Concours de la St Vincent de Mâcon 2017 : Gold medal

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