

# Domaine Guillemin Stéphane & Lucie

## La Verpaille

Viré-Clessé - White 2015

<b>Region :</b>	Bourgogne
<b>Appellation :</b>	Viré-Clessé
<b>Cuvée :</b>	La Verpaille
<b>Color :</b>	White
<b>Vintage :</b>	2015
<b>Grapes :</b>	Chardonnay (100%)
<b>Alcoholic degree :</b>	14.5 %
<b>Bottle size :</b>	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, golden yellow highlights.

**NOSE :** Fine, subtle, wild rose aromas, rose aromas, arômes de fruits secs, arômes de minéral, butter aromas.

**PALATE :** Vibrant, intense, developed, notes de fruits secs, cinnamon hints, ginger hints, slightly mineral, good length.



### SERVING

**SERVING TEMPERATURE :** Between 11° and 13°

**AGING :** Ageing from 2017 to 2022



**FOOD MATCHES :** Oysters, Shellfish, Blanquette of veal, Panfried foie gras, Goats cheese



### REWARDS & RATINGS

Concours général agricole 2017 : Bronze medal

Le guide Hachette des vins 2018 : Quoted Wine

Concours de la St Vincent de Mâcon 2017 : Silver medal

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