



TRENEL
BENE FACIT ID QUOD BENE AMAT



VIRÉ CLESSÉ

Origin

Mâconnais, South Burgundy, France

Grape Variety

Chardonnay

Vine age

20 to 60 years.

Soil

Limestone.

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).

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 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).

