



LOCATION:
France > Burgundy
> Mâconnais > Viré-Clessé

VARIETY:
Chardonnay

WINEMAKER:
Christophe Cordier



SCIENCE

ABV: 13.5%
SUGARS: 2 g/l
TOTAL SO₂: < 70 ppm
TOTAL ACIDITY: 4 g/l

Viré-Clessé “Vieilles Vignes”

EXPERIENCE

NAME: Viré-Clessé, is a commune named after these two respected villages in the Mâconnais. Vieilles Vignes references the old vines from Cordier's holdings.

CHARACTER: A bone-dry wine with beautiful fruits and flowers, like apple blossom, acacia, and honeysuckle. The palate is balanced with a fine line of acidity and flavors of quince and mango lining the rich but laser focused finish.

ENJOY WITH: Lobster anyone? Great with shellfish, white meats, pasta with white sauces and savory pastries.

BEST RESULTS: Serve at 50-55° F with a short decant or allow up to 45 minutes to breathe and serve in a large Burgundy glass.

EXPRESSION

FERMENTATION & EXTRACTION: the tiny parcels are vinified separately, with whole clusters in a small pneumatic press. The must is moved to neutral, open-top wooden vats by gravity and fermented with the native yeast.

ELEVAGE: Depending on the vintage, an average of 8-10 months in 350 & 500-liter neutral barrels on the lees with limited batonnage. At the end, the wine is racked only once, and allowed to rest in steel tank for 4 months and naturally settled before bottling. Limited racking maintains the structure of the wine.

FINING & FILTERING: Bottled directly from the lees with no fining, and very light filtering, bottled by gravity. Vegan.

SULFUR: Small amounts of sulfur added at crush, after Malo, and at bottling. Under the Demeter limit of 90 ppm.

SOURCE

FARMING: Organic, with Demeter biodynamic certification pending final inspection, December 2023. Christophe makes the biodynamic sprays himself with trapped rainwater. Without tractors, they use horses and a motorized tiller for vineyard work to limit soil impact. Biodynamic herbal treatments are applied to the estate vineyards and half are sprayed by hand using a copper backpack. Minimal soil disturbance with absolute preservation for the biodiversity above and below the soil.

LAND: 1 hectare of different tiny parcels around 800-900 feet, with south and east facing slopes of clay and rocky limestone soils.

VINE: 40-60 year-old vines in short guyot, trained in an arc to help delay budding (en arcure), Without cutting the terminal bud at the tip of the shoot, this stem is braided into the canopy allowing the plant to better maintain its resources. The meticulous pruning, de-budding, and manual thinning of the leaves is very labor intensive.

HARVEST AND PRODUCTION: Hand-harvested; 450 cases produced.

