



Viré-Clessé

Grape Variety : 100 % Chardonnay

Location : Village of Clessé

Soil : Cretaceous sedimentary rock, clayey-limestone type soil

Vinification : Grapes are purchased and after 24 hours of static must settling, clear juices are transferred into stainless steel tanks for temperature-controlled alcoholic and malolactic fermentation. Aging on fine lees in stainless steel tanks, light filtration and fining, if necessary, prior to bottling.

Tasting : The nose is mineral, fresh and floral, with notes of acacia, citrus, white flowers and undergrowth. The palate is dynamic, fresh, with a touch of pepper and good balance. This wine suits all seafood, shellfish and grilled fish.



Maison Auvigue

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