



## Viré-Clessé 2015

### Viré-Clessé, Burgundy

#### ESTATE

Chanson has extensive holdings of over 111 acres of exclusively Premier and Grand Cru vineyards in the heart of Burgundy. Both the estate holdings and contracted grower vineyards are 100% hand harvested by the Chanson team to tightly control picking time and grape selection. Chanson is obsessed with maintaining a consistent quality level across the entire range. The regional and village wines are produced with the same precision and care as the Premier and Grand Crus.

#### WINE

Chanson's regional wine, Viré-Clessé is produced from Chardonnay and Chardonnay Muscaté grapes. It's considered one of the best white wines of the region, combining suppleness and minerality. It's perfect as a fine, dry aperitif and is great with light seafood and raw vegetable hors d'oeuvres.

#### VINEYARD

The appellation lies in the heart of the Mâcon appellation in the south of Burgundy. The two villages, Viré and Clessé form a unique terroir on south-east facing slopes. In Viré, the soil is chalky with large layers of clay. In Clessé, the soil structure is slightly different, with a combination of chalk and clay mixed with liasic marls combined with oyster-fossils, giving the wine an underlying minerality.

*Soils:* Clay, chalk and marl.

*Grape Varieties:* Chardonnay and Chardonnay Muscaté.

#### WINEMAKING

The wine is for the most part left alone, as the philosophy is one of "infusion rather than construction." The wine is vinified 100% whole cluster to extract a deeper color and enhance the structure and aromatic complexity. Chanson also strives to maximize the preservation of fresh fruit characteristics, which is why grapes are chilled immediately on arrival in a proprietary tunnel that provides a very quick chill with no oxygen exposure. Then, Champagne-style fractional pressing is practiced to gently extract the purest juice. Oak is used conservatively, with no more than 20% for the whites.

#### VINTAGE

After a cold winter and mild spring, the weather conditions in summer (with important difference of temperature between day and night from August onwards) were ideal and enabled a perfect maturation of the grapes. The harvest took place mid-September under a bright sunshine. The white wines developed aromas of exotic fruit mixed with floral fragrances.

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#### WINE SPECTATOR

"Very pure, this white delivers expressive aromas and flavors of peach, apple, spice and oyster shell. Lingers on the finish, with elements of spice and brown butter."