

Viré Clessé

"EN BRECHEN"

Appellation Viré Clessé
Cuvée En Brechen
Village Viré
Grape variety Chardonnay
Surface area 0,40 ha
Soil Clay and limestone
Exposure East
Age of vines 75 years old
Yield 35 hl/ha



Vineyard work

The pruning used is a short Guyot with 5 buds. The vine is bent in arcure of Mâconnais with a severe disbudding. The grapes are harvested by hand at the right maturity.



Vinification

Pressing of the whole grapes with a soft pressing and putting in barrels by gravity. The wine is aged for 12 months in 500L barrels and 6 months in stainless steel tanks. All on the lees of origin.



Bottling

No fining with a very light filtration. The bottling is done by us only by gravity. The production is about 1 800 bottles for this wine.



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