



P. FERRAUD & FILS



VIRÉ CLESSÉ

Appellation d'Origine Protégée

P. FERRAUD & FILS L'ELIXIR DE LA ROCHE



Region France / Bourgogne / Mâconnais

Grape variety Chardonnay

Soil

Calcareous shale and crinoid limestone

Tasting notes

This wine is bright with a pale gold colour. On the nose, this wine has very fresh scents with hints of lemon-grass and white peach. On the palate, this wine has soft and spontaneous side. It is lively, fresh, slightly sharp and yet very round.

Food & wine pairings

You can drink this Viré-Clessé "L'Elixir des Roches" as an aperitif, with grilled fish or fish with sauce.

Serving temperature 11 to 13 °C

Ageing potential 3 to 4 years

Story

The Viré Clessé designation was recognized in 1998 and replaced for white wines the former designations of Mâcon-Clessé and Mâcon Viré. Viré and Clessé are two villages of southern Burgundy, situated between Tournus and Mâcon. Given the similarity of the character of those wines, a single designation was created for the two villages. Since 2009, the Maison Ferraud has been promoting its Viré Clessé, a very successful wine especially for prestigious brands.

