



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

Limestone with entroc and marno-limestone strata

Vinification & ageing

Traditional

Tasting notes

Its robe is shiny with a pale gold colour. Its nose reveals very fresh aromas, with notes of lemongrass and white peach. In the mouth, it is soft and spontaneous. Lively, fresh and a little sharp, it can also be full of curves.

Food & wine pairings

Viré-Clessé "L'Elixir de la Roche" can be served as an aperitif and goes well with both grilled fish and fish in sauce.

Serving temperature 10 to 12 °C

Ageing potential 3 to 4 years

Story

The Viré-Clessé appellation was recognised in 1998 and replaced the former white wine appellations of Mâcon-Clessé and Mâcon-Viré. Viré and Clessé are two towns in South Burgundy, located between Tournus and Mâcon. Given the similarity of the typicity of their wines, only one appellation emerged from these villages. Since 2009, Maison Ferraud has been promoting its Viré-Clessé. It has been particularly successful with prestigious brands.

