

Pierre Meurgey

*Viré-Clessé Vieilles Vignes*



This wine comes from the village of Clessé on land located in the heart of the appellation. The vines average 65 years in age and are planted on a slope to the south-east shelf called "The Mount". The altitude and good drainage of this Mount preserve the freshness of the grapes. Presses are located amidst the 15 hectares of The Mount, and the grapes are pressed without transport or delay on the site of the harvests. This wine is mostly vinified in stainless steel tanks and 20% from the oldest vines are fermented and aged in oak barrels of 450 or 600 liters. Bottling takes place at the end of spring.

Grape varieties : Chardonnay

Altitude : 350m A.S.L.

Vineyard age : Average of 65 years

Grape yield : 60 hl/ha

Exposure : South-East

Soil : Clay and limestone

Alcohol : 13%

Tasting notes :

Ideal as a pairing with shellfish and fish dishes, poultry, and goat cheeses.

Press Notes

Wine Spectator

2015

90 points

James Suckling

2017

90 points

