

# Les Gentilhommes Vire Clesse

Maurice Martin

France - Burgundy - Vire Clesse

This single-vineyard Chardonnay is produced in the village of Clessé, in the heart of the Mâconnais region in Burgundy, from 45 year-old vines planted on the limestone based soils of the Mount Epin.

Brillant robe with golden reflections. A nose with pear and white peach notes. Fresh, ample and full-bodied, a great balance in the mouth, with tension and subtle wooden notes. The elegance of this pure wine lingers on the palate.

Specifications	
Appellation	Vire Clesse
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	Average 45-50 years
Agricultural Practices	Organic
Soil type	Calcareous marls
Vinification	Harvest is made by machine on non-irrigated vineyard. The wine has been aged on fine lees for 10 months with the major part in a stainless steel vat and the remaining in new oak barrels made out of French oak of a high quality. No use of sulfites during harvest and vinification.
Pairings	Fresh, ample and full-bodied on the palate, the wine is perfect by itself as an aperitif and delicious during the meal with grilled fish tacos or a Pad Thaï.



Codes, Weights and Measures	
UPC	7 84585 03025 5
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03025 2
Case Weight	38
Cases/Pallet	49
Layers/Pallet	7
SRP	\$ 32.99 USD 750mL Bottle