



Domaine Du Mont Epin “Vire’ Clesse”



Varietal: Chardonnay

Practice: Certified Organic wine by FR-bio-01

Dry Extract: gr / liter

Appellation: Burgundy

Production: cs

Alcohol %: 13.5

Acidity: gr / liter.

Soil: Bajocian crinoidal limestone, with stratus of Oxfordian calcareous marls. The upper part of the plot is stonier than the bottom part with more clay.

Residual Sugar: gr / liter

Age of Vine: 45-50 years.

Tasting Notes: Bright yellow clear golden robe. The nose is open and lively, with a gorgeous fruitiness, fresh with notes of white peach and subtle vanilla notes. This wine is round and supple on the palate. Fruity aromas are as present as on the nose, and are underlined by vanilla notes on a lingering finish.

Winemaking: Harvest at optimal maturity. Selective gentle pneumatic pressing, adapted to the maturity of the grapes, that guarantees the purity and the aromatic of the juice. Slow temperature-controlled alcoholic fermentation in stainless steel vats. Malolactic fermentation follows. Aged on fine lees during 9 months.

Food Pairing: All fish, seafood and white meats in sauce, or strong cheeses.

Accolades



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