

# DORMY



## Viré Clessé 'Horizon'

**Grape:** Chardonnay

**Origin:** Viré, Burgundy

**Age of the vineyard:** 30-50 years

**Cultivation:** Biological agriculture

**Vinification:** Traditional, 12 months ageing in stainless steel tank

**Aging potential:** Up to 10 years

**Alcoholic degree:** 12% by vol.

**Serving temperature:** Btw. 10°C and 13°C

### Description

Located in the north of the Mâconnais, the Viré Clessé appellation is defined by a specific terroir dominated by entroque limestone and marl-limestone strata. The vines, oriented East/South-East, are influenced by the nearby Saône river. This appellation, although relatively recent, offers characteristic wines that go perfectly with all seafood products (fish, seafood, etc.).

### Tasting Notes

The nose is lively, pure with notes of white flowers (honeysuckle, hawthorn, etc.). On the palate, the wine is precise, fresh, carried by notes of white-fleshed fruits (vine peaches, etc.). The finish, persistent, brings a nice overall tension to the wine.

### Food and Wine Pairings

Appetizer: Snail parsley, grilled meats, prawns

Starters: Asparagus, fish terrine, mixed salads, omelette, seafood

Main courses: Sea fish, salmon with sorrel, freshwater fish with white butter, sweetbreads, white meat in sauce, poultry blanquette

Cheese: Goat cheeses, semi-hard, semi-hard and hard

*A lively, ardent and expressive Viré Clessé*