Wijnfiche

Le Chai Duchet - Viré-Clessé Quintessence | Viré-Clessé France (BOURGOGNE) — 2022

Domain

Le Chai Duchet

The Duchet family has owned these vineyards since before the First World War. From 4ha then, the estate grew to 11.5ha now. The vineyards are more than 60 years old, some vines even more than 100 years old. They stretch near Mâcon, southern Burgundy, in Viré.

The estate has an HVE certificate, Haute Valeur Environnementale. This stands for sustainable farming: gentle ploughing to control grass growth, promoting soil life and only carefully treating with natural preparations of e.g. nettle or fern. These measures strengthen the deep root growth and natural defences of the vines.

The geobiological approach can also be seen in the wine cellar, which is isolated with straw; one intervenes only when necessary because the healthy grapes transform themselves into quality wine, so to speak.

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Vinification

The vineyard in Viré is 70 years old and lies east, south-east, overlooking the Mont-Blanc in the distance. On a clay and limestone soil, the chardonnay grows in a continental climate with Mediterranean influences. One works with ploughing of the soil and reasoned use of environmentally friendly treatment products.
For this wine, only one unique plot of land is harvested. The wine matures for 10 months on its lees in concrete tanks, this ads complexity and body to the fruit of the wine.

Taste

A delicate but rich nose with white flowers and ripe pear, somewhat complexised by notes of honey and fresh minerality. A fresh and round mouthfeel, with fruit, minerality and subtle spiciness; a nice body and a finish of nice length.

Food pairing

Fish - fish stew | Quiche | Fish - with light sauce | Salad with warm goat cheese

General information

Type: White wine
Grape varieties: Chardonnay
Viticulture: Sustainable/HVE
Storage (years): + 7-10
Serving temperature: 8-10 °C
Taste profile: Complex without oak

