Viré-Clessé "La Foretille"

Domaine Gondard-Perrin

White Wine - Chardonnay

TERROIR
The soil is clay-limestone
SITUATION
Vine located mid-slope in the commune of Viré.
The vineyard faces south-south-east.
IN THE VINEYARD
The vines are grass-covered and worked under the row. The vines are grown using sustainable methods without
cancerogenic products. We use as many natural-origin products as possible in order to respect our soils,
our plants and the environment.
Vineyard surface: 0.40 ha – Average vine age: 55 years – Yield: 55 hL/ha – Production volume: 2600 bottles
Harvested at full maturity, the grapes are pressed in a pneumatic press.
Alcoholic fermentations carried out with indigenous yeasts –natural yeasts from the grapes.
This cuvée is aged on fine lees in temperature-controlled tanks for 19 months.
Alcohol content: 14.5% vol. – Residual sugar: 1.56 g/l



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