



2018 Guillemot Michel Viré-Clessé Quintaine France – Burgundy - Viré-Clessé

ABOUT THE WINERY

This 7-hectare estate is located in the commune of Quintaine, adjacent to the village of Clessé, South of Burgundy. Quintaine is recognized as producing some of the finest wines of the Mâconnais, having a special microclimate created by its proximity of the Saone river. The vineyard is on clay and limestone-based soil & has been cultivated through biodynamic and organic methods since 1991.

Current owners Pierrette and Marc Guillemot took over the domaine from Pierrette's parents in 1985. Pierrette and Marc are both oenologists from the school of Beaune and post-graduates from Montpellier. After earning a degree in Agronomy and Oenology, their daughter Sophie joined the estate in 2013, specializing in the production of Marc de Bourgogne.

ABOUT THE WINE

Beautifully expressive, with yellow fruits, orange blossom, smoke & flint. Thick and saline on entry, then seriously deep in the mid-palate, with suggestions of exotic fruits perfectly countered by strong minerality. This wine strikes a perfect balance between sweet and salty elements, and it shows vibrant acidity. It boasts a thickness that few other northern Mâconnais can match.

RATINGS

93 pts Wine Advocate
90 pts Wine Enthusiast



Vintage	2018
Appellation	Viré-Clessé
Varietal(s)	100% Chardonnay
Vinification	Small yield; 2.5 tons per acre. Hand harvested. Pressing is done very slowly (around 4 hours). Settling overnight. 100% malolactic fermentation. Aged on the fine lees for almost 1 year (no oak) without batonnage.
Vine Age	50-55 years (average)
Agricultural Practices	Organic & Biodynamic
Size	12/750ml
UPC	7 84585 01414 9