

Guillemot-Michel Vire Clesse Charleston

Domaine Guillemot-Michel

France - Burgundy - Vire Clesse

This cuvée is produced from hundred-year old vines that the great-grandfather planted after he returned from World War I. The family wanted to honor his memory and vinify these vines the same way he did, in old demi-muids.

Charleston is a deep and complex wine that gently express itself in the glass, offering juicy white fruit flavors and a lengthy finish.

Specifications

Appellation	Vire Clesse
Varietals	100% Chardonnay
Agricultural Practices	Biodynamic
Certifications	Bodyvin
Vinification	Charleston is vinified and aged for one year in demi-muids of over 10 years old. During the following harvest, the wine is racked and placed in vats for another 6 months of aging before bottling.
Pairings	Fish in white sauce, poultry in creamy sauce, hard cheeses.



Codes, Weights and Measures

UPC	7 84585 02684 5
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02684 2
Case Weight	37
Cases/Pallet	56
Layers/Pallet	7
ABV	14.10%
SRP	\$ 105.99 USD 750mL Bottle

Reviews and News

2020 Guillemot-Michel Vire Clesse Charleston - 94 PTS - WA

2019 Guillemot-Michel Vire Clesse Charleston - 94+ PTS - WA

2018 Guillemot-Michel Vire Clesse Charleston - 91 PTS - WE