



# DOMAINE ALEXIS GONDARD

AOP Viré-Clessé  
White

DVP

DOMAINES  
ET VINS DE  
PROPRIÉTÉ



## PRESENTATION

Established in the Mâconnais, Domaine Alexis Gondard highlights the unique identity of the Viré-Clessé appellation. This talented young winemaker produces precise and vibrant wines, revealing the full potential of Chardonnay on clay-limestone soils. Viticulture is conducted in organic agriculture, with manual harvesting and scrupulous respect for natural cycles. In the cellar, fermentations are spontaneous and aging takes place in tanks and barrels to bring balance and complexity to the wines. Alexis Gondard's cuvées captivate with their freshness, mineral tension, and notes of white fruits and flowers. A beautiful signature of the viticultural renewal in the Mâconnais.

## VARIETAL

Chardonnay 100%

## TERROIR

The soils are clay-limestone.

## WINEMAKING

The winemaking process is carried out in thermo-regulated stainless steel tanks.

## AGEING

The wines are then aged in oak barrels used for a maximum of 6 years, 10 to 15% in new barrels.

## SERVING

8 to 12°C

## AGEING POTENTIAL

2 to 3 years

## TASTING

This white wine has a pale yellow color with golden reflections, shining beautifully. On the nose, it reveals elegant aromas of white flowers, such as honeysuckle and hawthorn, mixed with notes of white-fleshed fruits, especially pear and peach, with a subtle touch of honey. On the palate, the attack is lively and fresh, with a well-balanced acidity that brings a beautiful minerality. The flavors of ripe fruits harmonize with a silky texture and a long finish, marked by hints of almond and vanilla.

## FOOD PAIRINGS

White-fleshed fish, poultry, shellfish, mild cheeses, and exotic or Mediterranean dishes. It can also be enjoyed as an aperitif or with tapas.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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