



DOMAINE LE VIROLYS

AOC Viré-Clessé
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Nestled in Viré, in the Mâconnais, Domaine Le Virolys is the work of Laurent Gondard, who founded his estate in 2008 after more than 22 years spent in a cooperative cellar. This family estate of 22 hectares highlights two major appellations: Viré-Clessé and Mâcon-Villages. The vines benefit from a limestone and clay terroir, ideal for the cultivation of Chardonnay. The cultural approach is based on traditional methods respectful of the environment, with careful manual work and controlled yields. Vinification favors fermentations with indigenous yeasts and aging on fine lees for 8 to 12 months, bringing a silky texture and beautiful depth to the wines. One of the estate's signatures lies in its labels, which feature the stained glass window of the Abbey of Cluny, in homage to a Cluny coin from the 12th century. This historical nod illustrates the estate's desire to anchor its production in a dual viticultural and heritage tradition, highlighting the identity of the Mâconnais.

VARIETAL

Chardonnay 100%

LOCATION

In the heart of the Mâconnais region.

TERROIR

The soils are clay-limestone in nature.

IN THE VINEYARD

Soil cultivation with a focus on preserving biodiversity.

WINEMAKING

Fermentation takes place in temperature-controlled stainless steel vats.

AGEING

Aged for 24 months in new oak barrels.

SERVING

Serving temperature: 11 to 13°C

AGEING POTENTIAL

2 to 3 years

TASTING

This "Fût de Chêne" Viré-Clessé from Domaine Le Virolys delivers a generous, characterful interpretation of the Mâconnais terroir. Its deep golden hue reflects its maturity. The nose is rich, combining ripe yellow fruits peach, mirabelle with buttery, vanilla, and toasted notes, the hallmark of carefully managed oak aging. On the palate, the wine is broad and enveloping, with vibrant tension that balances the opulence. The long, slightly saline finish reflects both the limestone terroir and the meticulous élevage. A white wine of depth and style, marrying richness with minerality.

VISUAL APPEARANCE

Deep gold with bright reflections.

AT NOSE

Ripe stone fruits, vanilla, toast, and subtle oak spice.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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ON THE PALATE

Broad and full-bodied with freshness, minerality, and a long, saline finish.

FOOD PAIRINGS

This Viré-Clessé truly shines at the table thanks to its aromatic complexity and controlled power. Ideal with Bresse chicken in cream sauce, morel risotto, or roasted sea bass with beurre blanc. It also pairs beautifully with bolder choices like chicken tagine with apricots or seared foie gras with roasted pears. For cheese, think aged Comté, truffle Brie, or baked Mont d'Or. Serve between 11 and 13°C to enjoy its full aromatic depth and freshness.

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