

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE LE VIROLYS

AOC Viré-Clessé
White

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%

TERROIR

The soils are clay-limestone in nature.

IN THE VINEYARD

Soil work is done with care and a commitment to preserving biodiversity.

WINEMAKING

Fermentation takes place in temperature-controlled stainless steel vats.

AGEING

Aged in oak barrels, including 10 to 15% new oak.

SERVING

Serving temperature: 10 to 12°C

AGEING POTENTIAL

2 to 3 years

TASTING

This "Terroir de l'Épinet" cuvée from Domaine Le Virolys showcases a luminous and precise expression of Viré-Clessé. Its pale gold color with silvery highlights precedes a pure and refined nose, blending white flowers, fresh citrus, and a subtle hint of flint. The palate is impeccably balanced: crisp on entry, taut in structure, with vibrant natural acidity and finely chiseled minerality. A discreet touch of oak softens the edges without overshadowing the terroir. The long, linear finish leaves a lasting impression of freshness. A precise, crystalline wine, vibrant and gastronomic.

VISUAL APPEARANCE

Pale gold with silver reflections.

AT NOSE

White flowers, citrus fruits, and a hint of flint.

ON THE PALATE

Crisp, taut, mineral-driven with a long, fresh finish.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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



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FOOD PAIRINGS

Perfect for refined and delicate cuisine, this Viré-Clessé pairs beautifully with sea bream tartare with lime, steamed cod with ginger, or shrimp and mango salad. It also enhances terroir-based dishes such as root vegetable velouté, free-range chicken with preserved lemon, or a leek quiche. On the cheese board, opt for fresh goat cheese, Saint-Marcellin, or an aged cow's milk tomme. Serve at 10–12°C to reveal its full brightness and precision.

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