

**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 composition.

## IN THE VINEYARD

Soil is cultivated with care and biodiversity preservation in mind.

## WINEMAKING

Fermentation takes place in temperature-controlled stainless steel vats.

## AGEING

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

## SERVING

Serving temperature: 10 to 12°C

## AGEING POTENTIAL

2 to 3 years

## TASTING

From the Creusseromme terroir, this Viré-Clessé from Domaine Le Virolys reflects the finesse of a highly regarded climat. Its pale gold hue with golden highlights announces an elegant wine. The nose is delicate, blending white flower aromas with white-fleshed fruits (apple, pear) and a hint of candied citrus. The palate is clean and precise, with chiselled texture and bright mineral tension. The discreet oak ageing allows the terroir to fully shine, leading to a long, saline finish with a touch of fresh almond. A crystalline, gastronomic white wine with clarity and poise.

## VISUAL APPEARANCE

Pale gold with golden reflections.

## AT NOSE

White flowers, pear, apple, and a hint of candied citrus.

## ON THE PALATE

Clean, crisp, finely textured, with saline tension and almond on the finish.

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

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## FOOD PAIRINGS

This Creusseromme Viré-Clessé shines with refined and delicate cuisine. It pairs beautifully with sea bream ceviche, steamed sole with lemon, or scallop carpaccio. For more classic options, try roast chicken with thyme, root vegetable gratin, or a creamy fish blanquette. It also complements soft cheeses such as fresh goat's cheese, ewe's milk tomme, or Brillat-Savarin. Best served between 10 and 12°C to reveal its full aromatic brightness and tension.

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