

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

RIJCKAERT ROUVE

AOP Viré-Clessé

White

**PRESENTATION**

Former winemaker of the Verget house, Jean Rijkkaert founded his own estate in 1998, in Leynes, south of the Mâconnais. The vineyard extends over 9.5 hectares, spread between Viré-Clessé, Mâcon-Lugny, and Saint-Véran in Burgundy, and Côtes du Jura and Arbois in Jura. The estate favors sustainable agriculture, respecting the authenticity of the terroirs. The whites of the Mâconnais are mineral and of great purity, while those of Jura, aged in barrels, offer beautiful aromatic complexity and remarkable typicity. What distinguishes us: mastery of Chardonnay in two different regions, offering a varied aromatic palette and a unique style.

VARIETAL

Chardonnay 100%

LOCATION

Blend of high-altitude plots with northeast exposure, on cool, gently sloping terroirs.

TERROIR

Shallow clay-limestone soils, combining pebbles and silt, encouraging both freshness and mineral expression.

IN THE VINEYARD

Soils are carefully managed through light ploughing and natural grass cover. Sustainable, plot-by-plot treatments preserve vine balance. Yields are controlled (often below 50?hl/ha) to ensure concentration and typicity.

HARVEST

Manual harvest with rigorous selection of fully ripe grapes from each parcel.

WINEMAKING

Gentle pneumatic pressing. Fermentation in French oak barrels (500?L), using indigenous yeasts. Approximately 20% new oak is used to enhance structure.

AGEING

12 months on fine lees in oak barrels with regular bâtonnage to build volume, followed by 3 additional months in stainless steel tanks to refine freshness and aromatic balance.

SERVING

Serving temperature: 11–13°C

AGEING POTENTIAL

3 to 5 years

TASTING

Pale gold with silvery highlights. The nose offers a mineral-floral bouquet of white flowers, white-fleshed fruits (peach, pear), citrus zest, and flinty nuances. The palate opens with crisp energy, structured by saline tension and a harmonious flow. It evolves with elegance, showing roundness and a long, spicy-mineral finish.

VISUAL APPEARANCE

Pale gold, bright reflections.

AT NOSE

White flowers, peach, pear, citrus zest, flint.

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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

Fresh and harmonious with minerality, roundness, and lingering spice.

FOOD PAIRINGS

As an aperitif: Herbed fresh cheese bites

Starters: Sea bream ceviche, sea bass tartare

Main dishes: Free-range chicken with mushrooms, asparagus risotto, noble fish with light sauces (turbot, John Dory)

Cheeses: Young Comté, Crottin de Chavignol, aged Brie

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