

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE LE VIROLYS

AOP Mâcon Villages

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 THE VINEYARD

Soil cultivation and biodiversity conservation.

WINEMAKING

The vinification is done in thermo-regulated stainless steel tanks.

AGEING

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

SERVING

10 to 12°C

AGEING POTENTIAL

2 to 3 years

TASTING

This Mâcon-Villages from Domaine Le Virolys is a crisp, refreshing take on southern Burgundy Chardonnay. Pale gold and bright in the glass, it opens with expressive aromas of white flowers, fresh lemon, and green apple. The palate is clean and lively, offering bright acidity, pure fruit, and a linear, mineral-driven finish. Aged in stainless steel to preserve freshness, this is a precise, elegant white with charming simplicity.

FOOD PAIRINGS

Perfect as an aperitif, this Mâcon-Villages pairs well with vegetable tarts, sushi, grilled fish, or a citrus shrimp salad. It also complements grilled poultry, light quiches, and fresh cheeses. Serve between 10–12°C to enjoy its full aromatic brightness.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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