

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE LE VIROLYS

AOC Bourgogne Chardonnay
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 a focus on 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

The Bourgogne Chardonnay from Domaine Le Virolys offers a clear, approachable expression of Burgundy's signature white grape. Pale gold in color with silvery highlights, it opens with an elegant bouquet of white flowers, fresh pear, and a subtle citrus note. As it aerates, hints of hazelnut and flint emerge, revealing careful vinification. The palate is precise and lively, marked by refreshing acidity, mineral tension, and a delicately buttery, saline finish. A finely chiseled Chardonnay, both gourmand and pure ideal for lovers of balanced white wines.

VISUAL APPEARANCE

Pale gold with silvery reflections.

AT NOSE

Elegant aromas of white flowers, pear, and citrus.

ON THE PALATE

Fresh, mineral, delicately buttery finish with good tension.

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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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FOOD PAIRINGS

This Bourgogne Chardonnay pairs beautifully with refined, fresh dishes. Ideal with fine de claire oysters, sea bream ceviche, or sole meunière. On land, it matches elegantly with Bresse chicken in cream sauce, lemony veal blanquette, or asparagus risotto. It also complements cooked pressed cheeses such as young Comté or summer Beaufort. Best served at 10–12°C to highlight its aromatic precision and vibrancy.

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