

DOMAINE DES TOURTERELLES

AOP VIRÉ CLESSÉ – TERROIR DE L'EPINET

GRAND VIN DE BOURGOGNE

1752
SIGNATURE
WINES



Sweetness:



Fruitiness:



We have used parceled growing, which lets us extract particular flavors from each parcel: sometimes fruitier, more mineral, sharper or more velvety.

Domain history:

Since 1946, two families united by a common passion have cultivated their vines that span two appellations: Mâcon-Villages and Viré-Clessé. The ideal location and orientation of the domaine as well as the cultivation methods offer rich and structured wines.

Terroir:

Located on the Viré and Montbellet villages, the vines on the estate are planted at 300 to 450 meters in altitude on slopes with south-southeast exposure. The soil is rich in lime and clay. This slope is known as one of the best area of the appellation. The vine stocks have an average age of 55 years. We use the Guillot pruning technique and our cultivation methods are reasoned, with managed natural grass cover.

Vinification:

Our facilities are very modern. The vats are kept at controlled temperatures. We use pneumatic presses and traditional cold winemaking techniques, giving the wine the best natural aromas.

Tasting notes :

The robe is golden with pale green shimmers. The nose is clean, intense and mineral that is lightly smoky, with notes of citrus and pear. The palate is sharp, fresh and lively and it lingers nicely in the mouth. The aromatic palette is elegant and rich.

Food Pairing :

Ideal as an aperitif, or paired with fish or seafood, this wine is delightful. It also elegantly pairs with different salads.

