

Estate de la VERPAILLE

Family estate for 5 generations



Viré-Clessé Bourgogne - Harmonie -

Origin

A blend of 60 year old vines located in Les Perrieres, Baclot, Fargettes with an eastern exposure. Aged in stainless steel vat, this chardonnay is fresh, floral and mineral..

From the vines...

Varietal : 100% Chardonnay.

Vineyard area : 5 acres.

Density of plantation : 3200 vines per acre.

Vine Age : 65 years old.

Plot : « Fargettes", "Mécolons", "Chavannes ».

Soil type : Clay and limestone.

Elevation : 200m.

Exposure : East.

Farming : Organic farming, plowing the soil, only use of copper and sulphure in the vines.

Winemaking : Pressed after a few hours maceration - static must settle for 18 hours – long and slow fermentation at low temperature (16°C) and then malolactic fermentation in tanks on lees.

Aging : Aged for 9 months in stainless steel vats.

Clarification : Light filtration.

... To the glass

Pale yellow robe with golden tints. The nose is displaying floral notes and citrus. In the palate, the wine is tender, fruity and fresh with a nice acidity.

Food pairings

Pair with scallops, seafood, fishes, trouts and cheese.

Practical information

- ★ Fruity and generous
- ★ **Aging potential**
0 - 5 years
- ★ **Service**
Drink from 11°C

« With my wife Estelle, we took over the family estate in 2004 in Southern Burgundy. My estate exists since 3 generations. We are producing exclusively white and organic wines made with Chardonnay grapes. We started the organic conversion in 2006. We are plowing our soils and only using copper and sulphure in our vines. We are very passive in the cellar by allowing a long and slow fermentation with native yeasts, aging without lees stirring in order to keep a fresh and mineral style.. »

Estelle et Baptiste PHILIPPE



Artisan-Winemaker :



TERROIRS ORIGINELS
BEAUJOLAIS MACONNAIS

