

VINS AUVIGUE

Viré Clessé A.O.P.

Vieilles Vignes



REGION

France / Bourgogne / Mâconnais

GRAPE VARIETY Chardonnay

OWNER Famille AUVIGUE

ESTATE

Domaine Auvigue faces the majestic Rock of Solutré, in the heart of the Pouilly-Fuissé appellation. Since 1946, the Auvigue family winemaking traditions and expertise have been passed down through the generations. With their rich history, the two brothers Jean-Pierre and Michel are specialists in great Mâconnais white wines. Pioneers in parcel-by-parcel vinification, they produced different cuvées depending on the terroir. They are now passing on their expertise and the estate to their nephew Sylvain.

SOIL & VINEYARD

Clay and limestone.

VINIFICATION & AGEING

Burgundy method of vinification in stainless steel vats. After fermentation the wine is aged on fine lees for 9 months, which adds complexity.

TASTING NOTES

Fresh, fruity, floral nose with notes of acacia. Rich and fresh in the mouth.

FOOD & WINE PAIRINGS

Pike quenelles, sea bass or Bresse poultry.

VEGGIE : Ricotta ravioli.

SERVING TEMPERATURE from 12 to 14 °C

AGEING POTENTIAL 2 to 5 years



Solutré Vineyard

The Auvigue family

KEY FEATURES

- Entry-level great Burgundy white wine
- Recent appellation created in 1999
- Very good value for money

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