

# Domaine des Gandines Viré Clessé "Terroir de Clessé" dry white 2024



DOMAINE  
DES  
GANDINES

**Product price:**

**€120.00**

**Product features:**

Area: BURGUNDY

Winemaker: Benjamin et Florent DANANCHET

Vintage: 2024

Appellation: Viré-Clessé

Color: dry white

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

Cépage dominant: chardonnay

Alcool: 13

## **Product short description:**

February 2026: Yet another great vintage from Gandines, unfortunately, 2024 is very low yielding. We won't have it all year. Viré-Clessé is definitely a too little-known AOP when you see the quality of the wines from this domaine of Gandines that showcases it so well!

## **Product description:**

**PRESENTATION OF THE DOMAINE DES GANDINES**  
**+ ALL ITS OTHER CUVÉES IN STOCK**

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**Technical sheet written by the domaine**

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## **PRODUCTION**

Biodynamic farming. A blend of different terroirs resulting in a wine typical of its AOP Viré-Clessé.

Vines aged 15 to 70 years, hand-harvested.

Whole harvest, fermentation in thermo-regulated stainless steel vats, use of indigenous yeasts, malolactic fermentation.

Aging 12 months in vats on lees.

## **TASTING**

Golden color. Aromatic, intense nose, aromas of white flowers, citrus, exotic fruits, light aromas of pear, iodine, butter. Fruity, rich palate, light notes of white flowers, generous notes of citrus, exotic fruits, round, slightly mineral, structured body, good intensity, beautiful persistence.

## **SERVICE**

**SERVING TEMPERATURE:** Between 10° and 14°

**AGEING POTENTIAL:** Best enjoyed between 2025 and 2029

**FOOD AND WINE PAIRINGS:** Suitable for appetizers, or with fish, seafood, Asian specialties, frogs, Burgundy snails, Mâconnais goat cheese...

If you like wines from the Domaine des Gandines, you might also enjoy those from the [CLOS DES ROCS](#)