

Domaine des Gandines Viré Clessé "Loris" dry white 2023



DOMAINE
DES
GANDINES

Product price:

€180.00

Product features:

Area: BURGUNDY

Winemaker: Benjamin et Florent DANANCHET

Vintage: 2023

Appellation: Viré-Clessé

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: chardonnay

Alcool: 14

Product short description:

The cuvée de prestige of the domaine, in white, named after the winemaker's daughter. Like her, this cuvée is simply magnificent! To be enjoyed from 2025, but with a great future ahead if one decides to forget it for a few years in a good cellar. Restocked the last available boxes at the domaine in February 2026.

Product description:

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

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Technical sheet written by the domaine

As a nod to the new generation of the DANANCHET family, the cuvée LORIS comes from old vines of 80 years planted on magnificent white limestone terroirs in the commune of Clessé. It is a complex, powerful, and straight wine, with exceptional length and great aging potential.

PRODUCTION

Biodynamic cultivation

Manual harvesting

Fermentation followed by 12 months aging, all in demi-muids, without filtration

Limestone soils

Tasting: This wine has a beautiful golden color with white reflections. The nose is very expressive and of great finesse with aromas of peppermint, white fruits, and fresh wood. On the palate, the wine is powerful, clean, and straight, revealing notes of spices, citrus, enhanced by a surprising minerality.

GASTRONOMY: Loris will perfectly accompany noble shellfish, fish with white butter or sauce, and poultry with cream.

AGING: The Viré-Clessé "Loris" can be enjoyed now but is best kept and appreciated between 4 and 6 years after harvest. Courage! Patience!

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