

Domaine des Gandines Viré Clessé "Climat Les Gandines" dry white 2023 (3 bottles)



DOMAINE
DES
GANDINES

Product price:

€76.50

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

Product short description:

One of the great cuvées from this small-scale domaine (1.3 ha for this wine) expertly managed by the Dananchet brothers. It comes from 80-year-old vieilles vignes, carefully tended and vinified according to traditional methods (organic). It is no coincidence that this unique Clessé climate gave its name to the family domaine!

Product description:

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

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Technical sheet written by the domaine:

This cuvée comes from the "Les Gandines" climate, where the first vines of the domaine were planted in 1925. This historic parcel of about 1.20 ha was the only vineyard that our great-grandfather and grandfather cultivated. The very shallow ferruginous limestone soils offer small yields of 35 hl/ha. The wine is fleshy, with aromas of exotic fruits, citrus, and white flowers. The palate is supple with a long and tangy finish.

Grape varieties: Chardonnay (100%)

PRODUCTION

Biodynamic farming.

Hand harvesting.

Fermentation in oak barrels, use of indigenous yeasts, malolactic fermentation completed.

Aging in oak barrels (500-liter demi-muids), aging on lees.

TASTING

EYE: Golden color, intense, with green-gold reflections.

NOSE: Powerful, aromas of passion fruit, subtle spice aromas, roasted almond aromas, smoky aromas.

PALATE: Crunchy, intense, light citrus notes, light stewed fruit notes, supple, mineral, powerful body, strong intensity, long persistence.

SERVING

SERVING TEMPERATURE: Between 12° and 14°

FOOD AND WINE PAIRINGS: Lobster, Fish in sauce, White meats in sauce, Pan-seared foie gras, Aged cheeses like Comté.