

DOMAINE ANDRE BONHOMME

Cuvée Spécial

Viré Clessé

Technical information

Country: France
Region: Burgundy
Appellation: Viré Clessé
Grape Variety : 100 % Chardonnay
Terroir : white and red clays (depending on the hillside), on a limestone rock
Age of the vines : 28 to 70 years



Vinification

The vinification is carried out naturally in stainless steel vats and oak barrels for a period of 12 months before assembly in stainless steel vats in preparation for bottling.

Tasting notes

Gold green with golden reflection. On the nose fresh and subtle with notes of ripe yellow fruits and hazelnut. The underlying minerality affirms a beautiful tension and elegance. On the palate nice notes of fruit and hazelnut. The finish is round thanks to the aging on the lees and balanced by a beautiful mineral tension.

Best to Drink:

8 years

Wine pairing:

The Cuvée Spéciale is a versatile wine that can be enjoyed at the beginning of a meal as well as with fish or white meats.

