

MARCHAND-TAWSE
GRANDS VINS DE BOURGOGNE



2016 VIRE-CLESSE



· SYNOPSIS OF THE WINE ·

THE VINE

Grape variety : CHARDONNAY

Soil : Soils are mosly clay and limestone with an east facing exposure.

THE VINIFICATION

Whole bunch pressed, lightly crushed

Maceration process : Alcoholic and malolactic fermentation in stainless steel vats, "sur lies" without "batonnage"

Pressing : Pneumatic press

THE AGEING

Total elevage : 14 months

Oak used : French oak barrels, 30% new from Jupilles forest

Operations performed during ageing : One racking before bottling

Filtration : Fining followed by light filtration



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