

MAISON
JEAN LORON
DEPUIS 1711

VIRÉ-CLESSÉ

Appellation d'Origine Protégée



REGION

France / Bourgogne / Mâconnais

GRAPE VARIETY Chardonnay

WINEMAKER Frédéric Maignet

SOIL

Limestone Clay soils

VINIFICATION & AGEING

Direct pressing. Wine aged on fine lies.

TASTING NOTES

The wine has a brilliant gold colour, somewhere between white-gold and yellow, with in some cases green highlights. With a bouquet of may-flowers and acacia, the wine reveals springtime honeysuckle and broom aromas, together with hints of leman balm, white peach, verbena and mint. As the wine ages, quince jam and pine make their appearance. Lively and fresh, with a slight edge and yet well-rounded, this wine is a reliable introduction to the Mâconnais whites. It is delicate and supple with a touch of nervosity.

FOOD & WINE PAIRINGS

Fish, seafood, white meat and goat cheese.

SERVING TEMPERATURE from 12 to 14 °C

AGEING POTENTIAL From 2 to 5 years

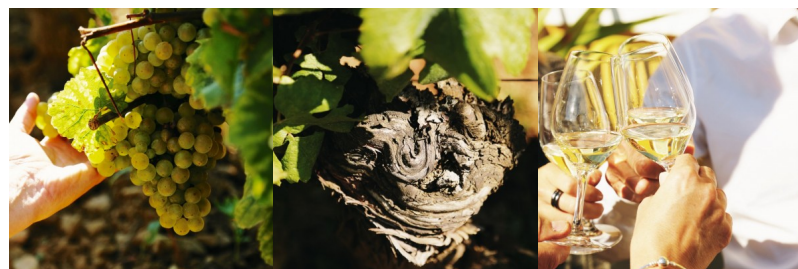
AWARDS

- Vintage 2018 : Wine Enthousiat 2020 - 90/100
- Vintage 2018 : Guide Hachette des Vins 2021 - 1 star



ESTATE

The last born of Southern Burgundy, this name can be claimed only for the wines of the harvest 1998. As early as 1810, the Chardonnay grape found in this region its favorite "terroir" and represents today 85% of the plantations. Situated between the Rock of Solutré in Mâconnais and Moulin-à-Vent in Beaujolais, the Maison Jean Loron is one of the oldest and largest vineyard owners in the south of Burgundy. Its wine-growing history dates back to 1711.



Chardonnay

Vine stock

Tasting

