


















JOSEPH BURRIER

Joseph Burrier
Viré-Clessé Quintaine
2018

\$28.95

* Suggested retail price

 Joseph Burrier

	Product code	13949565
	Licensee price	\$25.17
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Burgundy
	Subregion	Maconnais
	Appellation	Viré-Clessé
	Varietal(s)	Chardonnay 100 %
	Alcohol percentage	14%
	Colour	White
	Sugar content	0.6
	Closure type	Cork
	À boire	Aging up to 5 years

ABOUT THIS WINERY

The Burrier family, present for more than 5 centuries. It constitutes one of the major domains of the South of Burgundy with the 43 hectares of vineyards. Since 2012, Domaine Château du Clos has been operated as a monopoly by Maison Joseph Burrier.

TASTING NOTES

Golden-green color, brilliant. Aromas of flowers, white fruits, toast, fine and discreet. Dense, fleshy, well-balanced palate. Nice final persistence. Goes well with seafood, fish, poultry and goat cheese.

PRODUCT NOTES

The appellation is based on two north-south coasts. "Quintaine" is undoubtedly one of its most recognized climates. The shallow soils (approximately 40 cm) composed of decomposing limestone (Oxfordian marls) mixed with clays, lie directly on the limestone slab.

PRODUCTION NOTES

Reasoned viticulture. Manual harvest at optimum maturity. Sorting on a vibrating table. The grapes are pressed mechanically, then undergo rigorous settling for 24-36 hours. The whole cuvée ferments and then ages for one year in Burgundy barrels, 20% in new barrels, the rest in older barrels. Very slow and gentle vinification favoring the expression of this superb terroir.



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