

DOMAINE DE LA VERPAILLE MÂCON-VILLAGES VIEILLES VIGNES



100% Chardonnay. Brilliant, clear pale gold with luminous white-gold reflections. Aromas of white flowers unfolding into ripe pear and white peach with candied lemon peel, toasted almond and wet-stone minerality. Round and ample, revealing a dense, unctuous texture of yellow fruits with subtle, creamy notes of fresh butter and brioche. Punchy, clean acidity on the finish brings an exhilarating freshness and lingering minerality to the back of the mouth. An excellent apéritif and pairs beautifully with classic French starters like escargots or goat cheese salad, as well as creamy mains like poultry in cream sauce and grilled sea bass. Organic.

Sourced entirely from a single, exceptionally rare plot of 100-105-year-old vines located north of Mâcon near Viré-Clessé. The plot features classic Mâconnais clay-limestone (argilo-calcaire) deposits. Eastern orientation, which captures optimal morning sunlight while ensuring the fruit retains bright, cool acidity. Harvested by hand at absolute maturity and immediately transported in small crates above the cellar to utilize gravity flow, skipping the need for rough mechanical pumps. The clusters then undergo slow pneumatic pressing. Long, cool and slow fermentation (from 3-6 months) with indigenous yeasts in stainless steel tanks. Aged on its fine lees for 9-12 months in tank.

Domaine de la Verpaille, an acclaimed family-owned estate in Burgundy's Viré-Clessé appellation, has been cultivated by the Philippe family since 1880. Under current stewards Baptiste and Estelle Philippe, who took over in 2004, the estate transitioned to chemical-free farming and achieved official Ecocert organic certification in 2009.

While centered around the highly regarded Viré-Clessé Cru, the winery actively produces across four distinct Burgundy appellations: *Viré-Clessé*, *Mâcon-Villages*, *Mâcon*, and *Bourgogne*. Today, the winery manages 49 acres across southern Burgundy, with a premium placed on exceptionally old vines—some between 80 and 100 years old—producing concentrated, low-intervention Chardonnay via native yeasts and extensive lees aging.

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Tasting Note:

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100% Chardonnay. Aromas of white flowers, pear, peach, candied lemon peel, toasted almond & wet-stone; round & ample; dense, unctuous texture of yellow fruit with creamy notes of butter & brioche; punchy, clean acidity, exhilarating freshness & lingering minerality on the finish. Organic.

Shelf Talker:

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