

Domaine des Chazelles

VIRÉ-CLESSÉ "CHAZELLES"

White - Village



DOMAINE DES CHAZELLES

History

A family domaine built with patience and courage, JN Challand was a pioneer and a leader to make Viré as an appellation recognized. Jean-Marie learned the wisdom from his father but also the envy for good work. He developed with his own domaine, Sainte Barbe, his knowledge in organical farming and when he took over his father's domaine, Domaine des Chazelles, he decided to work it organically too.

Vines & Wines

Vineyards size

9.5 Hectares

Farming

Organical farming - certified

The top value of the domaine

Very old vines, a very precise work adapted to each parcel. Not many clones bringing the real expression of Chardonnay.

The cuvée les Chazelles is an association of parcels, 100% on Viré, coming for the main part from very (very) old vines in heart of the village.

A few woods

Natural wines, showing the taste of the Terroir but also a Crémant without Sulfite showing very nicely even after a few days opened.

The wines

harvest only when mature, immediate pressing, light racking, vinification in small cask parcel per parcel. FA only with native yeasts.

Malolactic fermentation happens during winter and spring following the rythme of the weather. The wines stay on lies before bottling in July/August.

The minerality of this wine allows it to be serve with white fish, white meat; his richness will strengthen goat cheese, cow cheese and even some blue cheese.