

DOMAINE DE VILLAINÉ

Propriétaire à Bouzeron et Rully

PRÉSENTATION DES VINS


The organic and biodynamic methods that we applied on the vines throughout 2022 allowed us, we hope to offer you wines that, each is the closest expression of its terroir.

Thus the white wines reveal the sense of place which produces it thanks to a strong and saline minerality, which recalls the importance of the « water of the terroir » when we taste them.

As for the Pinot Noir grapes, which produce our red wines, they have also benefited this favourable weather to catch the energy of each location and transform it into a « grain », dense structure and aromas.

White Wines

Bouzeron 2022


 Even if the nose seems shy at first, after few moments, fresh notes and aromas associated with linden and white flowers make it very pleasant.

On the palate we perceive the successful combination between richness of the fruit, coming from a beautiful and happy maturity of the Aligoté Doré on the one hand and the mineral solidity on the other coming from our so special marl- limestone soils located on the top of the hill in Bouzeron.

Very beautiful energy in this distinctive wine which shows on the finish a bitter touch giving the wine its salinity, digestibility and reaffirm the desire to drink it.


To be enjoyed now with pleasure and delicacy on the fruit or wait three to five years to discover the marl texture of its 17 different terroirs.

Bourgogne Côte Chalonnaise « Les Clous Aimé » 2022

 Its nose is very precise, expressive reminding us, as the Bouzeron did, that thus this wine is vinified and matured in oak foudres. One of the advantages of a foudre is that it focuses the wine on its terroir, gives it a sense of direction during ageing.

The palate is also precise, elegant and refreshing at the same time with floral notes enhanced by the sensation of ripe fruit picked at the right time. Its digest side make it accessible from now.

Rully « Les Saint Jacques » 2022

 We are happy to once again offer you this wine. Last year we had to blend it with the Bourgogne Côte Chalonnaise « les Clous Aimé » in order to produce a “Cuvée Ronde” following the April 2021 frost.


For its return, Rully les saint-Jacques doesn't disappoint. It is also mainly vinified and age in oak foudres. Its nose, very aromatic benefits from a beautiful energy, with once again this sensation of ripe fruit. On the palate, the maturity of the Chardonnay linked to the bitterness of the skin and its acidity, gives the wine an important aromatic persistence. A very beautiful wine, elegant and fine.

To drink now for the vibration of the fruit serving the terroir little-known of Rully.

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Rully 1er Cru – Cuvée ronde 2021


 As you know, Burgundy encountered in 2021, terrible spring frost, reducing between 65 to 70% of the estimated volumes. This is what our six white Rully 1ers Crus experienced. Facing the few harvested berries, we decided to blend them and produce a “Cuvée Ronde”.

This Rully 1er Cru stands out with a beautiful, dynamic energy, persistent and fresh accompanied with a small reduction on opening.

On the palate, the influences of each terroir find their place: aromatic freshness brought by the limestone of **Les Margotés**, the pure and refined elegance of **Grésigny**, the muscat sensation of **Montpalais**, the structure and brilliant grain of **Les Cloux**, the fruity and salivating youth of **Raot** and to finish the rich maturity of **Rabourcé**.

This blend of our six premiers crus produces at the same time a racy and digest wine, where we find promising purity and balance. It should be drunk within two or three years when all the characteristics of each lieu-dit have fully blended.


Saint Aubin 1^{ER} Cru « Les Perrières » 2021

 With toasted and slightly stony notes, reminding us of the presence of new oak, the Saint-Aubin 1er Cru expresses a slight reduction, bringing out a beautiful aromatic tension. The freshness of the fruit coming from the bitterness of its skin which made thicker by the effects of the sun, combined with the bitterness of the new demi-muid (500L barrel) renders the wine very salivating.

You will have to give it time to flourish in the bottle, refine the wood and the fruit already very present on the palate.

Nos Vins Rouges


Bourgogne Côte Chalonnaise « La Digoine » 2022

 With its nose direct and serious, the Digoine give the impression of sobriety.

On the palate, the frankness of the fruit enhanced by the tannins a little more present than those of La Fortune. These tannins, even if they concentrate the texture of the wine, they remain however, silky and give La Digoine, a saline sensation softening the wine and making it digest.

As always, we can perceive this wine is nourished by the energy of the terroir which expresses itself through ripe fruit. It will be few years before its frank and juicy expression can be appreciated.

Mercurey « Les Montots » 2022


 The palate deploys dense aromas of red fruits with powerful tannins softened by discreet oak. This gives it texture once again salivating making the wine supple and juicy at the same time. It needs time for everything to harmonise.

Requires few years before it can be enjoyed in order to leave time to the wine to connect the Pinot Noir fruit with the expression of its terroir.

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Rully 1^{ER} Cru « Les Champs Cloux » Rouge 2021

 Even if we perceive a slight reduction after opening the bottle, the nose remains very accessible and carried by a fruit expression very enjoyable.

On the palate, the fruit intensity dominates without hindering the expression a fresh, luminous and elegant of its terroir. This is a wine which wood notes are discreet, beautiful aromatic balance.

To let it breathe prior to any tasting and to drink within the next 3-5 years.


Rully 1^{ER} Cru « Cloux » 2021

 We also perceive for this wine a slight reduction on opening.

This wine expresses a good level of aromatic freshness linked to fruit maturity and the use of whole bunch (80%). This gives the wine a dense and deep texture, which in no way detracts from its elegance. Quite the contrary. It awakens the acidity of the wine which in return brings out its racy and delicate side. A great wine.

To let it breathe before any tasting and drink within 5 to 10 years.

Santenay 1^{ER} Cru « Passetemps » 2021

 The Santenay 1er Cru “Passetemps” being “badly” frosted in April 2021, I decided to integrate it in the “Cuvée Ronde” produced as the Bourgogne Rouge 2021. You will encounter once again this wine from the 2022 vintage.