

# DOMAINE DE VILLAINÉ

## Propriétaire à Bouzeron

BOURGOGNE

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### Bourgogne Côte Chalonnaise

## LA DIGOINE

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2022

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#### DESCRIPTION

La Digoine is a site at the foot of a slope, known for centuries to provide the deep soil and growing conditions necessary for excellent red wine.

Our vineyard here is planted in moderate-yield Pinot Noir.

La Digoine can be drunk very young. Within two or three months of bottling, it demonstrates immediate appeal with red berry fruit and a balance of roundness, structure, and length on the palate.

However, this is another versatile wine which benefits from bottle aging.

After 18 to 24 months, slow maturation and evolution begin to make their mark, and La Digoine will improve over the next ten years, revealing the deep, complex aromas worthy of a great Burgundy.

Depending on cellar conditions, we recommend twelve to fifteen years of aging.

Serving temperature for a young La Digoine should be around 60°F, and around 64°F for an older one.

It goes well with red meat and any of a variety of cheeses, though soft cheeses like Camembert, Brie, and Vacherin should be avoided.

#### DÉGUSTATION

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.

[www.de-villaine.com](http://www.de-villaine.com)