

DOMAINE DE VILLAINE

Propriétaire à Bouzeron

BOURGOGNE

Rully

LES SAINT-JACQUES

2022



DESCRIPTION

Our vineyard in the "Les saint-Jacques" parcel is located at the foot of an east-facing slope, just below the Clos Saint-Jacques- one of the Rully's most famous premiers crus.

Planted in 1990, this vineyard is the legacy of an old Côte d'Or vineyard-it is made up of moderate-yield Chardonnay selections.

The charm of our Rully Les saint-Jacques lies in its finesse and subtlety of aroma rather than its power. It is best drunk chilled, between 54°F and 57°F, after two to six years of aging.

Serve it with fish or white meat, again avoiding overly spicy sauces or seasoning, or with mild goat cheeses.

DÉGUSTATION

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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