

DOMAINE DE VILLAINÉ


Propriétaire à Bouzeron et Rully

PRESENTATION OF THE WINES

With the 2020 vintage, we have a feeling that the best of 2018 and 2019 have been combined to offer wines as concentrated as they are digest, as vibrant and sparkling as marked by their respective terroir.

Our Wines from Bouzeron


Bouzeron 2020

 With a light nose both lemony and floral, the 2020 Bouzeron offers on the palate notes of green apples, almonds well defined by a fresh and non-aggressive acidity. We clearly notice the richness of the vintage and the good maturity of the late picked grapes (first weeks of October). The balance between the roundness of the wine on the attack and the saline minerality on the finish, combined with some notes of wild herbs, allow our Bouzeron to once again express great quality of the terroirs from our 17 plots of Aligoté.

A wine with a lot of vibration and energy.


To drink now through to 2025

Bourgogne Côte Chalonnaise « Les Clous Aimé » 2020

 Very fine nose, mineral, with a touch of white flowers, stone fruits such as peach. The palate with a flinty minerality, follows through from the nose as well as expressing a great purity, beautiful intensity and a concentration which enhances the saline and persistent finish rarely achieved.

A very beautiful wine to drink now for the fruit.

Bourgogne Côte Chalonnaise « La Digoine » MONOPOLE 2020

 With very light peppery notes of raspberry and cherry stone, the nose, although slightly closed on opening the bottle, gives the impression of depth, intensity and softness.


On the palate, we can find out what makes the charm of the Digoine: a level of very aromatic elegance, a well-integrated and refreshing acidity giving the impression of the fruit more precise, deep and dense. The finish is structured and persistent. The tannins ripe and silky surrounded by the concentrated expression of the Pinot Noir fruit.

A great wine, relaxed, saline and full of vibrations which largely exceed its appellation level.

To drink over two or three years, even later considering the great ageing potential of this wine.

Nos Vins de Rully

Rully « Les Saint-Jacques » 2020

 A very expressive nose with white fruits scents. We perceive the beautiful maturity of the Chardonnay grapes' skin.

On the palate, it follows the same path, offering a very beautiful texture, alternating between roundness and acidity to achieve an intense and balanced finish.

To drink now or wait two to three years.

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Rully Premiers Crus 2019

The small quantities in these wines from the 2019 vintage, in particular those from vines acquired in 2017 such as "Rabourcé", "Raclots", "Cloux" white and red can be explained in two ways: solar weather conditions (yield in small juice) and the cultural change we made on these vines with a switch from conventional cultivation to organic cultivation combined with biodynamic methods, resulted in a significant drop in their yield. We hope, once these vines have not only "digested" this cultural change but also understood that they will have to draw their energy from their soil and subsoil, that we will be able to offer you more wines.

With regards to Rully 1er Cru whites 2019, you will certainly notice tartrate crystals deposit at the bottom of the bottles.

This tartaric precipitation, often present in solar vintages, does not alter in any way the organoleptic quality of the wines but on the contrary demonstrate the very natural route we followed to bottle them. Indeed, during warm vintages, the high alcohol degree and the high pH make the salts, which constitute the tartaric acid (calcium and potassium), less dissolvable and clump into tartrate crystals.

Rully 1^{ER} Cru « Rabourcé » 2019*

Even though the vines are cultivated on one of the hottest *terroir* of Rully, with a southern exposure, the nose of Rully 1er Cru Rabourcé 2019 is rich, expressing notes of white flowers, honey and fresh citrus fruits.

On the palate, you will be surprised by its very lovely touch, its tonicity, and its density. It is a wine full of energy and freshness enhanced on the finish by light bitter notes from the skin giving a very lovely sense of salinity. A great dynamic wine, lively and already very pleasant to drink. It will also reward your patience.

Rully 1^{ER} Cru « Cloux » Blanc 2019*

The nose is rich, while offering airy, a touch spicy aroma, and citrus peel, enhanced by a noticeable presence of oak.

The palate is very saline, and the flavours are both rich and glistening. The finish is precise, almost mineral, but remains soft and seductive and its salinity is prolonged by light bitter notes. This length on the palate extends nicely the quality of the fruit and the expression of the *terroir* with notes almost marly which are refreshing for the wine.

To drink now on the fruit, salinity or wait between two to three years once the fruit has been digested by the wine and will let the true quality of its soil reveal itself.

Rully 1^{ER} Cru « Raclot » 2019*

We are in the same register of nose as for the Rully 1er Cru Cloux 2019, with a richness and complexity supported by a slightly toasted woodiness, highlighting almost exotic aromas even of stone fruits such as apricot.


Very pretty palate, vinous, round and fresh at the same time. The water contained in this wine awakens the Raclot *terroir* and the presence of oak, supports a slightly zesty, clean and fairly compact saline finish. Quite a sharp wine that deserves a few years of patience before drinking it.

*Second year in organic conversion

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Rully 1^{ER} Cru « Montpalais » 2019

 As you know, the young vines of Rully 1er Cru Montpalais are located halfway between the vines in the north which benefit from a warmer climate and those to the south where the weather is cooler. We found on the nose, thanks to around 10% of “Chardonnay Muscaté”, exotic notes of kiwi, lychee, even passion fruit all surrounded by a subtle oaked presence very airy and floral.

On the palate, the wine is soft, almost caressing, and prettily appetising. The flavours are rich, round and offer a truly seductive and attractive texture. As for the finish, it remains deep, without signs of heat nor tiredness of the wine.

Very pretty, digest and delicious wine today.

Rully 1^{ER} Cru « Grésigny » 2019


 The nose shows flinty minerality which makes it shy on opening.

The aromas are fresh, rich, and ripe. They are reminiscent of acacia blossom, citrus fruits accompanied by a hint of oak which brings a touch almost stony, smoky from the limestone.

The palate is very elegant. You can see the fruit quality of these 80-year-old vines. Everything is in the fruit concentration giving the impression of power, depth throughout in the mouth. The finish remains as the other Rully 1er Crus, surprisingly long, fresh, and very saline with notes of bitter lemon.

The balance suggests waiting a little before enjoying it. Two or three years to discover it on the fruit and after five years to perceive the rather exceptional quality of this terroir.

Rully 1^{ER} Cru « Margotés » 2019

 The nose of this wine whose vines are located at the southern part of the Rully appellation, is of a beautiful richness, and whose oak notes perfectly accompany the ripe fruits aromas, slightly spicy towards notes of tea or more exotic fruits.

The palate, full bodied with a more mineral and saline style giving it a beautiful richness. Even if the oak is present, in no way does it hinder the expression of the wine. On the contrary, it perfectly complements the intense, fresh, and concentrated finish.

A very beautiful wine which requires some patience before drinking it, between two to five years.

Rully 1^{ER} Cru « Cloux » Rouge 2019*

The nose of this wine has more reds fruits aromas mixed with notes of spices, earth and notes of oak and toast. The flavours on the palate are not too “corseted”, nor so concentrated and give the wine a beautiful richness with tannins present but fine. The flavours are supple, vibrant, and rich and perfectly prepare the persistent finish, well-structured and balanced reminiscent of tangy fruits on the attack.

*Second year in organic conversion

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Rully 1^{ER} Cru « Les Champs Cloux » 2019*

Even if on the nose, we perceive the beautiful maturity of the grapes. It remains airy, rich with not only fresh aromas of red and black cherries, almost of raspberries and floral notes similar to violet or rose petals. The palate is very fresh expressing some kind of fruity acidity, rich and soft on the finish emanating a subtle minerality really salivating and a light rusticity making it very gourmand which suits well. To drink now after a leaving it to breathe for a short period or decanting. Otherwise, you can wait and drink it after 5 years.

*Second year in organic conversion


Notre Vin de Mercurey

Mercurey « Les Montots » 2020

 Very beautiful nose with floral notes of black fruits.
This Mercurey les Montots 2020 is full of energy and fresh on the palate despite tannins which are present and thick. They frame the ripe, peppery fruit. It is a wine that is coloured and ripe at the same time even if we notice the little more severe character of the terroir. To drink in five to ten years.

Notre Vin de Saint Aubin

Saint Aubin 1^{ER} Cru « Les Perrières » 2019

 Even if the nose is discreet, the oak is perfect for waking it up with aromas of pear, spices, and even lemon. It does not reveal all its secrets from the start. The flavours on the palate are very soft but fresh and powerful at the same time expressing a lively salinity. The palate ends with a finish of gingerbread, slightly closed making us realise that we need to wait before enjoying it. It is a different terroir than the whites from Rully and Bouzeron.

Notre Vin de Santenay

Santenay 1^{ER} Cru « Passetemps » 2019

After the presence of struck-match character on opening the bottle, the nose expresses perfume of black fruits such as blackcurrant and black cherries, slightly spicy with light floral notes such as violet. The palate is supple, round but the wine remains powerful with slightly sappy tannins giving the wine a beautiful aromatic depth. The finish is beautiful, joyous, and persistent. To drink in few years once the tannins have softened and the fruits digested.