

DOMAINE DE VILLAINÉ

Propriétaire à Bouzeron et Rully

PRESENTATION OF THE WINES

With this 2024 vintage, the wines bring an abundance of sensations, emotions, and know-how, giving us the impression of tasting wines that have “come back the brink” after one of the wettest years Burgundy has ever known.

It was precisely this relentless, difficult and impetuous weather that was essential in shaping the character of our wines this year.

The 2024 whites offer fresh and fruity profiles, enhanced by an acidity that will allow this vintage to be easily identified in the future.

As for the reds, in addition to being aromatic and gourmand, they remain very straightforward, with rich aromas, an attractive colour, fine and delicate tannins, giving the wines a structure marked by finesse and elegance.

White wines

Bouzeron 2024



The 2024 Bouzeron offers a fine, fresh and thirst-quenching expression of our 17 plots of Aligoté Doré grapes spread across the whole of the village appellation.

When tasting it, you will find a frank, powerful nose, combining notes of chalk and flowers such as hawthorn and acacias.

This wine, round due to the ripeness of its fruit and the white marl of its terroir, fresh due to its exposure and location exclusively at the top of the slope, and dense due to the quality of the harvested fruit, vibrates with a mineral energy and a thirst-quenching bitterness that creates a fierce desire to drink it, which is always a good sign!

The roundness you may experience comes not only from the fruit's maturity of the Aligoté Doré grapes, which fully benefited from this warmer weather than before, but also from the particularly distinctive presence of marl on the upper slopes of Bouzeron.

Bourgogne Côte Chalonnaise « Les Clous Aimé » 2023 et 2024



As a reminder, the Bourgogne Côte Chalonnaise Clous Aimé 2023 was not ready last year at the time we were offering the other wines, so I decided to offer it at the same time as the 2024. You will therefore have the possibility to taste the same wine in two different vintages....one is more solar, the other wet.

This results in two different aromatic trajectories that are nevertheless extremely interesting to taste.

In both cases, these vintages produce a very rounded wine, full of nuance, allowing time for the fruit to unfold all its aromas.

These two wines, coming from the same sites and vinified in the same way, demonstrate how essential it is to have a global vision of terroir that includes climatic effects. For 2023, strong sunshine thickened the skin of the Chardonnay berries, generating a bitterness capable of substituting itself with the acidity of the fruit.

In 2024, even if we perceive a small trace of fermentation giving the wine a slight spritz, we come back to its freshness more focused on the acidity found in the pulp, the heart of the Chardonnay.

To drink without stopping....

Rully « Les Saint Jacques » 2024



We aim to produce on average around four bunches per vine in order for the fruit to coincide with the foliage which always a little sparse at the end of the season, on the eve of harvest, thus ensuring optimal fruit maturity.

This choice of small yields enable us to connect the deep, silty terroir of Saint-Jacques to the Chardonnay fruit.

It gives the wine finesse and natural elegance, combined with richness and aromatic intensity, enhanced by vinification and ageing on lees (mainly in foudre and 3-year-old barrels)

This Rully “Les Saint Jacques” 2024 with its fresh, ethereal nose and its crystalline, crunchy palate, is best drunk in its youth, when the memory of the fruit is more present than the recollection of the terroir.

Saint Aubin 1^{er} Cru « Les Perrières » 2023



This is a wine that required partial ageing in new barrels (8%) to relax and fully express the subtleties of its terroir.

The nose persists with noble floral expressions that display a slight herbaceous character, certainly linked to whole-cluster pressing, as is the case for all the estate’s white wines.

On the palate, marzipan notes combined with vanilla and woody accents balance the freshness of the fruit and the ferruginous marl of its terroir.

To drink within three years, though it may well surprise us with its ageing potential.

Rully Premiers Crus

Rully 1^{er} Cru « Margotés » 2023



Very forward in its expression of its terroir, this Rully 1er cru Margotés, located at the extreme southern end of the Rully appellation and neighbouring our Premier Cru Grésigny, draws its strength from the limestone character of its soil and subsoil.

With a beautiful rich personality from the start, certainly due to its vinification and ageing in oak foudre which enabled it to gain complexity, the nose brings together floral aromas leaning toward wildflowers and white fruits such as peach and quince, along with fresh almonds.

This chalky sensation on the palate comes not only from the presence of slightly marly limestone rock but also from the site’s rather cool and windy weather, which tightens the wine around a very pure and forward expression of its terroir.

To drink now for the freshness of the terroir or wait a little to taste the evolution of the fruit.

Rully 1^{er} Cru « Grésigny » 2023



Located just a short distance north of Margotés, with which it shares the same limestone vein, the Rully 1er Cru Grésigny, one of the estate’s oldest Chardonnay vineyards (around 80 years old), offers a somewhat shy nose with ethereal aromas of peach and apricot. One almost has the sensation that once the flesh of the fruit has been eaten, the taste of the pit remains, making the mouth water when savoured.

As for the palate, it is full and sapid, while managing to retain finesse and elegance well beyond ten years of ageing.

This is a wonderful wine to drink now for the elegant shyness of the fruit, or in a few years for the finesse of the terroir.

Rully 1^{er} Cru « Montpalais » 2023



The presence of around 12% Chardonnay Muscaté planted in the middle of its vignes, gives the Rully 1^{er} Cru Monpalais a strong personality and a slightly more exotic expression of its terroir.

On the nose, we find notes of exotic fruits such as lychee and kiwi, mingling with pear notes and almost spicy accents. The palate, on the other hand, with its roundness and the maturity of the fruit, dresses an acidic base derived from the limestone balance of its terroir. This gives the wine its tenderness and at the same time its elegance. This acidic freshness, present on the finish, creates a mouth-watering sensation and gives the wine a very appetising character.

This wine is both fruity and mineral and should be drunk in the youth of the fruit. Open the bottle a short time before drinking.

Rully 1^{er} Cru « Cloux » Blanc 2023



As in previous years, by relying on the quality of its clay-limestone terroir and its east-facing vineyard, we have succeeded in producing a wine that is not opulent but rich, whose juice quality in 2023 gave it an energy as persistent as in 2022.

The elegance perceived on the palate perfectly echoes the aromatic finesse found on the nose.

Ageing in barrels and demi-muids has not only relaxed the wine and its saline tension but has also worked on the bitterness of the finish, making it fresher and more mouth-watering.

This is a wine that once it has digested its fruit and sweet almond notes, will offer a broader and richer aromatic framework, counterbalanced by a bitter and mineral finish—signature of the fruit skin and the quality of its terroir.

Rully 1^{er} Cru « Raclot » 2023



The Rully 1^{er} Cru Raclot 2023 is a wine of fine aromatic intensity on the nose, revealing both fruity and floral notes.

The limestone imprint of the terroir is expressed through this young vine with great refinement, combining Chardonnay fruit with a fine mineral tension on the finish.

The harmony between the acidity of the juice, the maturity of the fruit, and the saline finesse of the terroir gives this wine real energy and a true identity, currently discreet due to the presence of wood. In a few months, the wood from the barrels and demi-muids will have integrated, and the wine will be ready to drink.

Rully 1^{er} Cru « Rabourcé » 2023



The presence of white clay in the soils of our Rully 1^{er} Cru Rabourcé 2023, combined with significant sunshine, among the strongest in Rully, gives this wine aromatic opulence, chalky notes, and a light toasted character derived from vinification in large wooden vats and less than 8% new barrels.

The palate shows beautiful finesse: fine, fleshy, and fruity aromatic persistence that makes the wine vibrant and alive with a particular vibration.

The density of our Rully 1^{er} Cru Rabourcé with its powerful and mineral finish, suggests promising ageing potential.

Red wines

Bourgogne Côte Chalonnaise « La Digoine » 2024



Without exuberance, our Bourgogne Côte Chalonnaise La Digoine is capable of expressing its terroir in depth, with suavity and discreet elegance on the nose. While fleshy, the palate remains dynamic. The tannins are silky and perfectly accompany notes of blackcurrant, crushed strawberry, and cherry, leading to an almost saline finish.

The energy of this wine comes from the quality and singularity of its terroir, connected to the village's water source. The water that nourishes the underground world of La Digoine allows the vine to relax, making its aromatic expression very fluid and offering a bouquet balanced between dark fruits, tannins, and a communicative energy-this wine's distinctive signature.

Wait between two and five years to fully enjoy the organoleptic qualities of this wine.

Bourgogne Côte Chalonnaise « La Fortune » 2024



Coming from vines deeply rooted in the lieu-dit La Fortune, this wine offers a rather peppery, almost spicy nose, dense, floral, and above all fruity, with a slight lactic touch.

The palate, even if a little more serious than usual, remains very ethereal, with wild strawberry and raspberry, accompanied by a bouquet of sweet spices with indulgent, tangy notes, structured by delicate, silky tannins.

A wine of pure pleasure to drink and share now for its fruit.

Mercurey « Les Montots » 2024



The Mercurey Les Montots 2024 give the impression of a serious wine. Even if this is partly true based on the ageing in barrel with 60% whole bunches and the fact that it has not digested it fully, it remains a wine with beautiful, rich substance without excess, whose aromatic bouquet recalls stone fruits.

One could almost speak of “dark tannins,” in the sense of high-quality, solid tannins.

This is a balanced wine with an ample character, brightness in the fruit, and a touch of acidity that tightens the wine toward a mineral finish.

To drink in a year or wait between three to five years.

Rully 1er Cru « Cloux » Rouge 2023



This wine belongs to that category of wines with great purity of fruit, beautiful roundness of juice, and a restraint on the attack that could be mistaken for charm; the charm of the terroir.

It is a wine that succeeds in combining fruit freshness and elegance while remaining slightly powerful yet very digestible.

To drink young for the fruit, then for the roundness after a few years, and much later still for beautiful spicy notes.

Rully 1^{er} Cru « Les Champs Cloux » 2023



The Rully 1er Cru Champs Cloux 2023 presents itself as a fruit-driven wine, with an almost iodine-like nose. The palate is “gourmand”, with a beautiful aromatic freshness. The tannins are polished due to vinification with only 20% whole bunches. Everything revolves around the fruit and its juice, the kind that makes the mouth water and encourages another glass.

To drink now or within three years.

Santenay 1^{er} Cru « Passetemps » 2023



This is a wine whose texture allows it to absorb oak ageing, with fine fruit dimension and intense substance.

We find this notion of “deep tannins” which sculpt the wine, even shape it, to stand the test of time! Its discreet yet intense nose and its fresh, pleasant attack give an impression of fullness and deliver a dense aromatic bouquet. It is necessary to take the time to distinguish the sensations on the palate, sensations arising from the quality of the fruit and vibrations emanating from its terroir.

This is a powerful wine whose richness of fruit and the almost saline firmness of the terroir need time to harmonise.

To drink within five years.