

DOMAINE DE VILLAINE

Propriétaire à Bouzeron

BOURGOGNE

Bourgogne Côte Chalonnaise

LA DIGOINE

2013



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.

MILLÉSIME

The domaine de Villaine has retained the Monopole of La Digoine since 2010.

According to Vermorel et Danguy, this "lieu-dit" is among the best *climats* from Bouzeron. It has been spelt "La Digoanne" for 1892.

DÉGUSTATION

Mineral and saline, our Digoine plays the tension with the generosity of a juicy cherry and with very elegant tannins that oscillate between velvet and silk. A small bitter touch takes the finish very far and lets you guess its good ageing potential.

www.de-villaine.com