

DOMAINE DE VILLAINÉ

Propriétaire à Bouzeron

BOURGOGNE

Bourgogne Côte Chalonnaise

LA DIGOINE

2020



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 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.

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