

DOMAINE DE VILLAINE

Propriétaire à Bouzeron

BOURGOGNE

Bourgogne Côte Chalonnaise

LA DIGOINE

2024

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

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.



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