

DOMAINE DE VILLAINÉ

Propriétaire à Bouzeron

BOURGOGNE

Bourgogne Côte Chalonnaise

LES CLOUS AIMÉ

2013



DESCRIPTION

Les Clous Aimé comes from several parcels located on a south-facing slope of Bouzeron's valley, sheltered from summer's north wind during ripening.

Our vineyard here is planted with selections of Chardonnay grapes that we have chosen for moderate yields.

Les clous Aimé is a vin de garde- it's meant to be aged. It is made from the fruit of old vines on a predominantly limestone terroir, and in its youth displays a pure mineral character.

Patience, however, is urged: only after five to seven years does this wine reveal the full scope of its finesse and complexity of aromas.

Serve it chilled, between 54°F and 57°F.

It is a perfect complement to fish and white meats, but avoid sauces that are too spicy. Some recommended cheeses include goat cheese, Reblochon, Beaufort, and Comté.

MILLÉSIME

As we precised with vintage 2012, our Bourgogne Côte Chalonnaise "Les Clous Aimé" follows after our Bourgogne Côte Chalonnaise "Les Clous".

Wine comes same vines of chardonnay located in the area of Bouzeron. The free mention "Les Clous Aimé" refers to what ancients from village of Bouzeron said when they go to vines of chardonnay: "we go to Clous Aimé". I decided to use this mention to honor and respect their memory.

DÉGUSTATION

The Bourgogne Côte Chalonnaise "Les Clous Aimé" offers an expressive nose of white flowers, very flattering. On the palate, the richness brings roundness and the acidity a lovely fresh finish. It is from now already a pleasant wine.

Due to low quantities, we have to limit to 6 the number of maximum bottles for this wine. Please forgive us.

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