

DOMAINE DE VILLAINÉ

Propriétaire à Bouzeron

BOURGOGNE

Bourgogne Côte Chalonnaise

LES CLOUS AIMÉ

2016



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.

DÉGUSTATION

Great success in 2016, our Clous Aimé 2016 is powerful, dense with a soft and floral touch on the palate at the same time. A wine of pleasure, without complexity and very attractive. No need to think about it, it simply must be drunk.

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