

# DOMAINE DE VILLAINÉ

## Propriétaire à Bouzeron

BOURGOGNE

### Bourgogne Côte Chalonnaise

## LES CLOUS AIMÉ

2020



### 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

Very fine nose, mineral, with a touch of white flowers, stone fruits such as peach. The palate with a

flinty minerality, follows through from the nose as well as expressing a great purity, beautiful intensity and a concentration which enhances the saline and persistent finish rarely achieved.

A very beautiful wine to drink now for the fruit.

[www.de-villaine.com](http://www.de-villaine.com)