

DOMAINE DE VILLAINÉ

Propriétaire à Bouzeron

BOURGOGNE

Bourgogne Côte Chalonnaise

LES CLOUS AIMÉ

2021



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

This is one of the "Cuvées Rondes" that we decided to produce. In addition to the Chardonnay grapes

from the plots in Bouzeron that traditionally produce this "Clous Aimé" we have decided to blend the wine that results from it with the one coming from Rully "Les Saint-Jacques".

This gives a wine that combines the roundness of the Chardonnay from the slopes of Bouzeron with its aromas of white flowers and the depth of the terroir of Rully Les Saint-Jacques with more limestone than that of Bouzeron offering more mineral and refreshing citrus notes.

To drink in its youth.

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