

# DOMAINE DE VILLAINÉ

## Propriétaire à Bouzeron

BOURGOGNE

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Bourgogne Côte Chalonnaise

### LES CLOUS AIMÉ

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2022

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#### 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

Its nose is very precise, expressive reminding us, as the Bouzeron did, that thus this wine is vinified and matured in oak foudres. One of the advantages of a foudre is that it focuses the wine on its terroir, gives it a sense of direction during ageing.

The palate is also precise, elegant and refreshing at the same time with floral notes enhanced by the sensation of ripe fruit picked at the right time. Its digest side make it accessible from now.



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