

DOMAINE DE VILLAINÉ

Propriétaire à Bouzeron

BOURGOGNE

BOUZERON

2017

DESCRIPTION

Our Bouzeron comes from vines situated on the best slopes of the appellations. We have planted to Bouzeron the golden Aligoté doré grape, which gives lower yield and more aromatic wines than its cousin, the Aligoté vert.

True to its varietal nature, our Bouzeron is a lively, fruity wine, but it also has a finesse and roundness that spring from the essential nature of the terroir.

These qualities lend it great versatility. To best appreciate the freshness and fruit, our Bouzeron would be drunk young, within two or three years. To allow the wine to fully develop fullness and "fatness", age it for up to ten years.

Our Bouzeron should be served chilled, at about 54°F, as an apéritif, with seafood, or with a number of cheeses (goat cheese, Cantal, Beaufort, Parmesan, Roquefort, etc).

ELABORATION

Upon being gathered and sorted by hand, the grapes go immediately into a pneumatic press. Pressing is slow and gentle in order to obtain clear, non-astringent juice. The musts ferment in tanks or oak tuns at controlled temperatures in order to preserve each wine's freshness and specific aromatic traits.

DÉGUSTATION

Our Bouzeron appellation vineyards, mostly located at the top of the hill, have particularly suffered from the frost. The production was reduced by around 30%.

This Bouzeron 2016 is more floral than fruity but remains very fresh, thanks to the acidity present. This liveliness, as always, is generated by the particular marl-limestone soils of Bouzeron. Rich, round and lively at the same time, the mouth feel oscillates between richness of the fruit, roundness generated by a good maturity and a saline presence, a palatability that makes the wine extremely digestible.



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