

DOMAINE DE VILLAINE

Propriétaire à Bouzeron

BOURGOGNE

BOUZERON

2020



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.

REVUE DE PRESSE

[2011.06.06](#)

Sommelier journal- April 30, 2011

"Domaine A. et P. de Villaine manager Pierre de Benoist feels « the 2009s are wines of the sun, with a spectacular texture, racy minerality, and plenty of character. » De Villaine's 2009 Bouzeron (\$24), made from Aligoté, is a pleasing discovery, and the Mercurey Les Montots (\$45) has excellent richness and structure for such an unassuming Burgundy village."

[2013.01.04](#)

Revue des Vins de France, septembre 2012, n°564, page 204

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[2013.03.01](#)

VIN BLANC by Jim Harrison

[VIN BLANC by Jim Harrison](#)

[2013.03.01](#)

Conte du Rossignol chanteur découvrant Bouzeron

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[2013.03.01](#)

Aligoté's Return: The World of Wine issue 35 2012, page 136



TASTEVINAGE®

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2014.09.05

Revue des Vins de France, Septembre 2012

2017.07.05

L'Ô des vignes 06/07/17

2018.06.12

New York Time May 31, 2018

WINE SCHOOL

Your Next Lesson: Aligoté

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2019.12.17

"L'aligoté, de 1900 à nos jours" par Jean Rosen

2019.12.17

"Ligoté à L'aligoté" Bourgogne magazine Novembre 2019

2019.12.17

DBM Nov-Dec 2019