

DOMAINE DE VILLAINÉ

Propriétaire à Bouzeron

BOURGOGNE

Mercurey

LES MONTOTS

2018



DESCRIPTION

Les Montots is situated on fairly steep slope with southern exposure, planted with a selection of Pinot Noir vines from Nuits-Saint-Georges chosen for their aromatic qualities and moderate yield. Les Montots is a Mercurey of its own kind, structured and vigorous, deep with a dark ruby color. It will open up gradually with age, revealing the breadth of its complexity only after five to seven years. Depending on the vintage and your cellar, it will age and develop for fifteen to twenty years. Serve at around 64°F with red meat or game.

Many cheeses will go well with Les Montots but follow once again the caveat against soft cheeses like Camembert, Brie and Vacherin.

DÉGUSTATION

It expresses a very beautiful maturity despite a year not so bright. The nose and palate are correlated to the nature of the soil in Mercurey Les Montots: Clay-limestone with iron presence. This gives to the wine a racy, chiselled nose with chalky notes of cooked red fruits. On the palate, the wine is astonishingly supple and silky on first approach whilst the tannins are more present on the finish lengthening the tasting and leave a powerful impression. A great wine with ageing potential.

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