

DOMAINE DE VILLAINÉ

Propriétaire à Bouzeron

BOURGOGNE

Mercurey

LES MONTOTS

2024

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

The Mercurey Les Montots 2024 give the impression of a serious wine. Even if this is partly true based on the ageing in barrel with 60% whole bunches and the fact that it has not digested it fully, it remains a wine with beautiful, rich substance without excess, whose aromatic bouquet recalls stone fruits.

One could almost speak of "dark tannins," in the sense of high-quality, solid tannins. This is a balanced wine with an ample character, brightness in the fruit, and a touch of acidity that tightens the wine toward a mineral finish. To drink in a year or wait between three to five years.



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