

DOMAINE DE VILLAINE

Propriétaire à Bouzeron

BOURGOGNE

Rully

LES SAINT-JACQUES

2017



DESCRIPTION

Our vineyard in the "Les saint-Jacques" parcel is located at the foot of an east-facing slope, just below the Clos Saint-Jacques- one of the Rully's most famous premiers crus.

Planted in 1990, this vineyard is the legacy of an old Côte d'Or vineyard-it is made up of moderate-yield Chardonnay selections.

The charm of our Rully Les saint-Jacques lies in its finesse and subtlety of aroma rather than its power. It is best drunk chilled, between 54°F and 57°F, after two to six years of aging.

Serve it with fish or white meat, again avoiding overly spicy sauces or seasoning, or with mild goat cheeses.

MILLÉSIME

Usually, we pick enough berries to vinify in foudre and few barrels. With the frost incident, we picked only a few that we were only able to vinify a small amount of barrels.

DÉGUSTATION

This is an intense wine that we offer you whose nose revolves around fresh fruits complemented by floral and spicy notes.

Beyond this sensation of aromatic concentration, our Rully Les Saint Jacques, as always, express its terroir with elegance and finesse.

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