

DOMAINE DE VILLAINÉ

Propriétaire à Bouzeron

BOURGOGNE

Rully

LES SAINT-JACQUES

2020

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.

DÉGUSTATION

A very expressive nose with white fruits scents. We perceive the beautiful maturity of the Chardonnay grapes' skin.

On the palate, it follows the same path, offering a very beautiful texture, alternating between roundness and acidity to achieve an intense and balanced finish.

To drink now or wait two to three years.



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