

DOMAINE DE VILLAINE

Propriétaire à Bouzeron

BOURGOGNE

Bourgogne Côte Chalonnaise

LES CLOUS AIMÉ

2023



DESCRIPTION

Les Clous Aimé comes from several parcels located on a south-facing slope of Bouzeron's valley, sheltered from summer's north wind during ripening.

Our vineyard here is planted with selections of Chardonnay grapes that we have chosen for moderate yields.

Les clous Aimé is a vin de garde- it's meant to be aged. It is made from the fruit of old vines on a predominantly limestone terroir, and in its youth displays a pure mineral character.

Patience, however, is urged: only after five to seven years does this wine reveal the full scope of its finesse and complexity of aromas.

Serve it chilled, between 54°F and 57°F.

It is a perfect complement to fish and white meats, but avoid sauces that are too spicy. Some recommended cheeses include goat cheese, Reblochon, Beaufort, and Comté.

DÉGUSTATION

Since our « Clous Aimé » 2023 has not yet finished its maturation, the malolactic fermentation is still taking place, I have decided not to present it with the other wines.

As the 2024 quantities are low, even very low, the 2023 vintage will be presented at the same time as the 2024 vintage. This will enable us to have a substantial offer.

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