DOMAINE DE VILLAINE

Propriétaire à Bouzeron

BOURGOGNE

Bourgogne Côte Chalonnaise
LES CLOUS AIMÉ

—— 2024 ——

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 recommanded cheeses include goat cheese, Reblochon, Beaufort, and Comté.

DÉGUSTATION

As a reminder, the Bourgogne Côte Chalonnaise Clous Aimé 2023 was not ready last year at the time

we were offering the other wines, so I decided to offer it at the same time as the 2024. You will therefore

have the possibility to taste the same wine in two different vintages....one is more solar, the other wet.

This results in two different aromatic trajectories that are nevertheless extremely interesting to taste.

In both cases, these vintages produce a very rounded wine, full of nuance, allowing time for the fruit to unfold

all its aromas.

These two wines, coming from the same sites and vinified in the same way, demonstrate how essential it is to

have a global vision of terroir that includes climatic effects. For 2023, strong sunshine thickened the skin of

the Chardonnay berries, generating a bitterness capable of substituting itself with the acidity of the fruit.

In 2024, even if we perceive a small trace of fermentation giving the wine a slight spritz, we come back to its

freshness more focused on the acidity found in the pulp, the heart of the Chardonnay.

To drink without stopping....