

# DOMAINE DE VILLAINÉ

## Propriétaire à Bouzeron

BOURGOGNE

### BOUZERON

2023

#### DESCRIPTION

Our Bouzeron comes from vines situated on the best slopes of the appellations. We have planted to Bouzeron the golden Aligoté doré grape, which gives lower yield and more aromatic wines than its cousin, the Aligoté vert.

True to its varietal nature, our Bouzeron is a lively, fruity wine, but it also has a finesse and roundness that spring from the essential nature of the terroir.

These qualities lend it great versatility. To best appreciate the freshness and fruit, our Bouzeron would be drunk young, within two or three years. To allow the wine to fully develop fullness and "fatness", age it for up to ten years.

Our Bouzeron should be served chilled, at about 54°F, as an apéritif, with seafood, or with a number of cheeses (goat cheese, Cantal, Beaufort, Parmesan, Roquefort, etc).

#### ELABORATION

Upon being gathered and sorted by hand, the grapes go immediately into a pneumatic press. Pressing is slow and gentle in order to obtain clear, non-astringent juice. The musts ferment in tanks or oak tuns at controlled temperatures in order to preserve each wine's freshness and specific aromatic traits.

#### DÉGUSTATION

Very ethereal, both citrus and floral, our Bouzeron 2023 offers notes of white-fleshed fruits on the palate. The traditional acidity from the Aligoté grape is crisp, refreshing and lengthens the fruit sensation. The balance between the fruit of the wine in the first instance and the salty "minerality" on the finish, allows the Bouzeron to express the great quality and diversity of the terroir of our 17 plots of Aligoté Doré.

The Bouzeron is a fresh, thirst-quenching wine, whose terroirs give to the Aligoté Doré grape, which benefits from warmer weather, a strength of expression rarely reached in the past. To drink now for the fruit.



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