

# DOMAINE DE VILLAINE

## Propriétaire à Bouzeron

BOURGOGNE

Mercurey

## LES MONTOTS

2023

### DESCRIPTION

Les Montots is situated on fairly steep slope with southern exposure, planted with a selection of Pinot Noir vines from Nuits-Saint-Georges chosen for their aromatic qualities and moderate yield. Les Montots is a Mercurey of its own kind, structured and vigorous, deep with a dark ruby color. It will open up gradually with age, revealing the breadth of its complexity only after five to seven years. Depending on the vintage and your cellar, it will age and develop for fifteen to twenty years. Serve at around 64°F with red meat or game. Many cheeses will go well with Les Montots but follow once again the caveat against soft cheeses like Camembert, Brie and Vacherin.

### DÉGUSTATION

Ripe ruby in colour.

The nose offers a developed bouquet with spicy notes and black fruits, leather and a light sappy note at the end.

The palate is full of energy, luscious and seductive. The tannins are present and persistent, enhancing the grain of a peppery and fruity wine.

This wine is deeply coloured, ripe, racy and silky at the same time, reminding us that for this south-facing plot, the maturity of the fruits comes from the sunlight and that the tannins are lightly spiced by the presence of iron in



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