

DOMAINE DE VILLAINÉ

Propriétaire à Bouzeron

BOURGOGNE

Rully

LES SAINT-JACQUES

2023

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

The nose is very expressive with white-fleshed fruits. We perceive a good maturity of the Chardonnay.

The palate follows the same path, offering an elegant structure and a beautiful texture, alternating between roundness and tension to reach an intense but balanced finish. We perceive more than we taste a certain vibration around this wine, certainly due to the low yields to preserve the fruit maturity.

To drink now or wait two to three years.



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