

DOMAINE DE VILLAINE

Propriétaire à Bouzeron

BOURGOGNE

Rully

LES SAINT-JACQUES

2024



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

We aim to produce on average around four bunches per vine in order for the fruit to coincide with the foliage which always a little sparse at the end of the season, on the eve of harvest, thus ensuring optimal fruit maturity.

This choice of small yields enable us to connect the deep, silty terroir of Saint-Jacques to the Chardonnay fruit.

It gives the wine finesse and natural elegance, combined with richness and aromatic intensity, enhanced by

vinification and ageing on lees (mainly in foudre and 3-year-old barrels)

This Rully "Les Saint Jacques" 2024 with its fresh, ethereal nose and its crystalline, crunchy palate, is best

drunk in its youth, when the memory of the fruit is more present than the recollection of the terroir.

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