



KERMIT LYNCH WINE MERCHANT

DOMAINE A. & P. DE VILLAINE

Country: France

Region: Burgundy

Appellation(s): Bourgogne, Rully, Mercurey,
Bouzeron

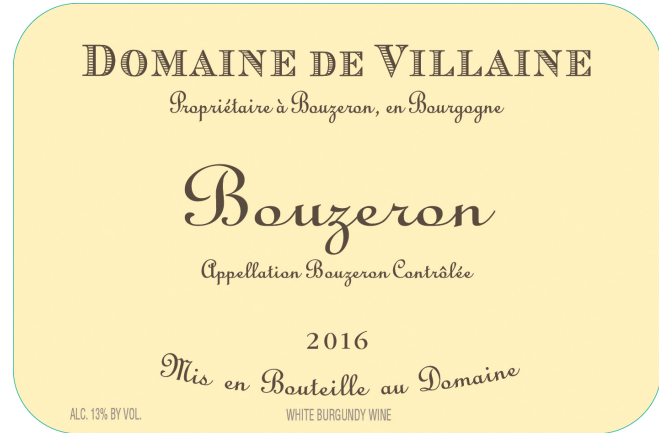
Producer: Aubert de Villaine

Founded: 1971

Annual Production: 11,000 cases

Farming: Organic (since 1997)

Website: www.de-villaine.com



Aubert de Villaine deserves the accolades he receives. He is a reluctant hero, an unlikely trait in a man of such accomplishment, intellect, and inherent sense of *noblesse*. Heir to one of the most enviable wine legacies of all time, Domaine de la Romanée-Conti, the young Aubert was more interested in literature and law than wine. After spending time in New York working for an importer of Burgundian wines, he finally returned home in the mid-nineteen sixties to assume his role as co-director of DRC.

In the 1970s, Aubert and his American wife, Pamela, sought less pedigreed pastures to call home. They finally settled in the village of Bouzeron, well-situated between Chassagne-Montrachet, Santenay, Rully, and Mercurey, in the Côte Chalonnaise. However high profile his day job, Aubert still considers himself a *vigneron* like any other, and Bouzeron's off-the-beaten-path location left him alone to make his own wines without the demands of upholding an international reputation. The domaine was horribly rundown when the de Villaines took over, but years of studying this unique *terroir* have made them pioneers in one of the last forgotten enclaves of Burgundy. The monks of the great abbey of Cluny first planted vines here in the twelfth century, leaving a legacy that has endured for centuries. Consequently, the grape varietal that reigns supreme today is the dry, white Aligoté—an unusual celebrity given its work-horse reputation in the middle of Chardonnay country. Bouzeron boasts the best Aligoté in Burgundy, the Aligoté Doré, (instead of the lesser clone, Aligoté Vert) which gives smaller yields to produce wines with more expressive aromatics. Although the grape was overlooked until 1979 when it first earned the appellation Bourgogne Aligoté de Bouzeron, the I.N.A.O. finally upgraded the appellation to A.O.C. Bouzeron in 1997, largely due to Aubert's advocacy over the years. Aubert's single vineyard Bourgognes, both in *blanc* and *rouge*, are equally outstanding representations of the unlikely pedigree found in this corner of the region.

The de Villaines farm three appellations within the Côte Chalonnaise, namely Bouzeron (Aligoté), Rully (Chardonnay and Pinot Noir) and Mercurey (Pinot Noir). Their single-vineyard parcels are stunning examples of what this complex and amazing *terroir* can yield.



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Though their wines are quite enjoyable young, their ability to age well is what one might expect from a master such as de Villaine. Much of this is due to both the diversity of his vinestock and his organic and biodynamic methodology in the vineyards, both of which Aubert stands by with great conviction. He also ferments his Mercureys and Rully *rouge* in wood tanks, a style adopted from DRC.

Pierre de Benoist, Aubert's nephew, currently directs the domaine, upholding the sense of tradition, excellence, and standards for which it has become so well-known. In 2010, Aubert was awarded *Decanter Magazine's* prestigious "Man of the Year" Award, a distinction that, unsurprisingly, the modest Aubert seemed reluctant to accept.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Bouzeron	Aligoté Doré	10 – 90 years	Clay, Limestone, Marl	12.5 ha
Bourgogne Blanc <i>Les Clous Aimé</i>	Chardonnay	20 – 55 years	Clay, Limestone	3.4 ha
Rully Blanc <i>Les Saint-Jacques</i>	Chardonnay	17 years	Clay, Limestone, Silt	1.7 ha
Rully Blanc 1er Cru <i>Grésigny</i>	Chardonnay	85 years	Clay, Limestone, Gray Marl	.55 ha
Rully Blanc 1er Cru <i>Montpalais</i>	Chardonnay	10 years	Clay, Limestone, Sand	.4 ha
Rully Blanc 1er Cru <i>Les Margotés</i>	Chardonnay	20-60 years	White clay, Limestone	1 ha
Rully Blanc 1er Cru <i>Rabourcé</i>	Chardonnay	50 years average	Clay, Limestone	2.36 ha
Rully Blanc 1er Cru <i>Raclot</i>	Chardonnay	25 years average	Clay, Limestone	.40 ha
Rully Blanc 1er Cru <i>Cloux</i>	Chardonnay	45 years average	Clay, Limestone	1.10 ha
Saint-Aubin Blanc 1er Cru <i>Les Perrières</i>	Chardonnay	20 years average	Clay, Limestone	.42 ha
Bourgogne Rouge <i>La Fortune</i>	Pinot Noir	20 – 25 years	Clay, Limestone	2.3 ha



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<u>Bourgogne Rouge Les Clous</u>	<u>Pinot Noir</u>	<u>20 – 25 years</u>	<u>Clay, Limestone</u>	<u>.43 ha</u>
Bourgogne Rouge La Digoine	Pinot Noir	35 – 45 years	Clay, Limestone	1.8 ha
Mercurey Rouge Les Montots	Pinot Noir	40 – 50 years	Clay, Limestone	1.6 ha
Rully Rouge 1er Cru Cloux	Pinot Noir	45 years average	Clay, Limestone	.71 ha
Rully Rouge 1er Cru Les Champs Cloux	Pinot Noir	45 years average	Clay, Limestone	1.9 ha
Santenay Rouge 1er Cru Passetemps	Pinot Noir	45 years	Clay	.73 ha

* “ha”=hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

Bouzeron:

- Wine is vinified in wood *foudres*, capacity of 30 to 40 hecto-liters
- The only intervention during fermentation and aging of wine is the maintaining of temperature between 20 and 22 degrees Celsius
- Each parcel is pressed separately in a small pneumatic press
- The must is put in stainless steel for a 24-36 hour cold-soak, then the wine is transferred to *foudre* where it stays for fermentation and *élevage*
- The lees are never stirred unless it is needed (in the case of reduction for example)
- The wine is raised for 10-12 months depending on the vintage

Bourgogne Côte Chalonnaise *Les Clous Aimé* & Rully *Les Saints Jacques*:

- Fermentation and raising of the wine are identical to the Bouzeron, except 80% of the fermentation and aging is in *foudre* and 20% is in barrel

Saint-Aubin *Blanc 1^{er} Cru Les Perrières*:

- Fermented 12 days in *demi-muid* and barrel
- Malolactic fermentation in *demi-muid* and barrel
- Aged in *demi-muid* and barrel 12-18 months
- Aged in bottle 2-6 months



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Rully Blanc 1^{er} Cru Grésigny:

- Fermented 25 days in barrel
- Malolactic fermentation in barrel
- Aged in barrel 12-18 months, 25% new wood
- Aged in bottle 12 months

Rully Blanc 1^{er} Cru Montpalais:

- Fermented 8 days in barrel
- Malolactic fermentation in barrel
- Aged in barrel 12-18 months, 25% new wood
- Aged in bottle 12 months

Rully Blanc 1^{er} Cru Les Margotés:

- Fermented and aged in *foudre*
- Malolactic fermentation in *foudre*
- Aged for 12-18 months
- Aged in bottle 12 months

Rully Blanc 1^{er} Cru Rabourcé:

- Fermented and aged in *foudre*
- Malolactic fermentation in *foudre*
- Aged for 12-18 months
- Aged in bottle 1-4 months

Rully Blanc 1^{er} Cru Raclot:

- Fermented and aged in *demi-muids* and barrel
- Aged for 12-18 months, no new oak
- Aged in bottle 12 months

Rully Blanc 1^{er} Cru Cloux:

- Fermented and aged in *foudre*, *demi-muids*, and barrel
- Aged for 12-18 months, 10% of *demi-muids* are new oak
- Aged in bottle 8-12 months



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Bourgogne Côte Chalonnaise *La Fortune, Les Clous, & La Digoine:*

- Careful selection and sorting of the grapes is done in the vineyard
- Wine is fermented and aged in wood tanks with a minimum 2/3 of the stems, depending on the vintage
- The wine stays in tank 10-12 days, so as to add extra skin tannins and just a little tannin from the seeds and stems
- After alcoholic fermentation, the wine and must are separated and the must is pressed
- The pressed must is tasted separately and sometimes blended back into the wine
- The wine is raised for 10-12 months depending on the vintage

Mercrey *Les Montots:*

- Fermentation and aging is identical to the *Fortune* and *Digoine* except the wine stays in tank for 14-17 days during fermentation
- In general, this style of fermentation depends exclusively on the quality of the grapes that enters the cellar. The balance and vibrancy in these wines comes from the quality of the grapes, the level of maturity, their cleanliness, and the quality of the skin. If everything is in balance, the wines will express their village of origin to reveal their native *terroir*.

Rully Rouge 1er Cru *Les Champs Cloux, 1er Cru Cloux:*

- 100% wholecluster fermentation
- Aged 12 to 18 months in *demi-muids* or barrel, no new oak
- Aged in bottle 2 to 6 months

Santenay Rouge 1er Cru *Passetemps:*

- Fermented 22 days in open wood tank
- Pumpovers at the beginning of fermentation, punchdowns and pumpovers at the end of fermentation
- Malolactic fermentation in barrel
- Aged in barrel 12-18 months, 10% new wood
- Aged in bottle 12 months