



**HENRI DE VILLAMONT**

CUVERIE DE 1880

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# Bourgogne Chardonnay

## « Cuvée Prestige »

### Origin

Côte de Beaune and Maconnais vineyards.

### Grape variety

100% Chardonnay.

### Vinification and maturing

A blend of 55% of Chardonnay from the Côte de Beaune and 45% from the Côte Mâconnaise. Blending is made after 18 months of maturing.

### Tasting

Shiny pale yellow colour with green reflects. Toasted nose with fresh aromas of apricot, grapefruit and green plum. Crispy Chardonnay with a round attack and a lovely minerality. Very-well balanced between fruit and a distinctive acidity.

### Specificities

Blend of Chardonnay from different vineyards of Burgundy.

### Gastronomic match

White meat, fish, cold cut...

### Accommodation temperature

10-13 °C.

### Ageing

4-5 years.



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