



HENRI DE VILLAMONT

CUVERIE DE 1880

Chassagne-Montrachet 1^{er} Cru « Morgeot »

Origin

Côte de Beaune, Burgundy.

Grape variety

100% Chardonnay

Vinification and maturing

Maturing lasts 14 months in barrels with 33% new barrels to make this wine.

Tasting

Limpid gold colour. This wine is vinous with a taste of white flowers, yellow fruit like apricot, plum... It is a very powerful and rich wine.

Specificities

The most famous Chassagne.

Gastronomic match

Fish in creamy sauce, shellfish, chicken in creamy sauce, cheeses...

Accommodation temperature

12-14°C

Ageing

10-15 years.



Henri de Villamont

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