



HENRI DE VILLAMONT

CUVERIE DE 1880

Meursault 1^{er} Cru

« Les Bouchères »

Origin

Côte de Beaune, Burgundy.

Grape variety

100% Chardonnay.

Vinification and maturing

Matured during 14 months in barrels (25% new barrels).
Before bottling we practise fining of the wine and filtration.

Tasting

This Meursault shows a beautiful shiny gold colour and displays fine aromas of white flowers, lemon and vanilla hints. In mouth, this wine is smooth, devoid of heaviness and reveals citrus aromas.

Specificities

Meursault is known as the capital of fine white wines in Burgundy.

Gastronomic match

Pick-perch with beurre blanc, capon, sea-breamed in the oven, cheeses like Epoisses or Beaufort.

Accommodation temperature

Between 12°-14°C

Ageing

12-15 years



Henri de Villamont

Rue du Docteur Guyot BP3 - 21420 Savigny-Lès-Beaune

Tel : +33 3 80 21 50 59 Email : contact@hdv.fr