



HENRI DE VILLAMONT

CUVERIE DE 1880

Meursault

Origin

Côte de Beaune, Burgundy.

Grape variety

100 % Chardonnay

Vinification and maturing

Matured 12 months in oak barrels (20% new barrels).

Tasting

Meursault shows a beautiful brilliant golden colour. It develops complex aromas of buttered bread and almond. In the mouth, it is round and fleshy, ripe, mellow, and displays a distinctive smoothness. The length of taste is amazing.

Specificities

The blending is made with different place name of Meursault.

Gastronomic match

The strength and suppleness of Meursault make it the perfect partner for fish in cream sauce, warm shellfish (lobster, grayfish), and poultry with cream.

Accommodation temperature

12°-14°C

Ageing

8-10 years



Henri de Villamont

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

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