



HENRI DE VILLAMONT

CUVERIE DE 1880

Monthelie

Origin

Côte de Beaune, Burgundy.

Grape variety

100% Chardonnay.

Vinification and maturing

A blend of 2 different plots from Monthélie. The alcoholic fermentation is carried out in barrels and the duration of maturing is 10 months.

Tasting

Beautiful golden dress, discreet vegetal nose with hints of hawthorn and honeysuckle, in the mouth the wine presents a very well balance.

Specificities

Monthelie is situated in the entrance of Saint-Romain comb which marks the separation of reds area and whites area.

Gastronomic match

River fish, poultry, soft goat cheese...

Accommodation temperature

12-14°C.

Ageing

6-8 years.



Henri de Villamont

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