



HENRI DE VILLAMONT

CUVERIE DE 1880

Saint-Aubin 1^{er} Cru

« Les Champlots »

Origin

Côte de Beaune, Burgundy.

Grape variety

100% Chardonnay.

Vinification and maturing

Made from 2 different plots of 1er Cru "Champlots". The vinification is made in vat during 3 weeks and the maturing is carried out in barrels for about 11 months.

Tasting

Yellow colour, presents a very fruity and flowery nose, the wine offers a nice taste of almond and cinnamon with a very well balance.

Specificities

The plot is situated just the best 1er Crus of Burgundy.

Gastronomic match

Seafood, fish, white meat...

Accommodation temperature

13°C.

Ageing

5-6 years.



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