



**HENRI DE VILLAMONT**

CUVERIE DE 1880

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# Chambolle-Musigny 1<sup>er</sup> Cru

## « Les Feusselottes »

### Origin

Côte de Nuits, Burgundy.

### Grape varieties

100% Pinot Noir

### Vinification and Maturing

Lot of "pigeage" to make this wine. Vattig lasts between 21 and 28 days follow-up by maturing in barrels for 15 months.

### Tasting

Chambolle-Musigny 1er Cru Les Feusselottes shows a steady garnet-red color with some amber-pink reflects on the rim. It releases a very penetrating aroma of ripe red berries (raspberry, strawberry), violet and undergrowth. Its body is emphasized by mellow tannins. The mouth is elegant with a beautiful strength. A wine of a great finesse.

### Specificities

Plot of 0.8 hectares. The vine is 30 years old.

### Gastronomic match

In accompaniment of roast poultry, game birds, duck, soft cheeses...

### Accommodation temperature

15-16°C

### Ageing

25 years



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