



**HENRI DE VILLAMONT**

CUVERIE DE 1880

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# Grand Echezeaux Grand Cru

## Origin

Côte de Nuits, Burgundy.

## Grape varieties

100% Pinot Noir

## Vinification and Maturing

Harvest is 100% destemmed. Vatting lasts between 14 and 28 days, it depends of the vintage. This wine past 16 months in oak barrels (65% new barrels).

## Tasting

Entirely vinified in oak barrels for 16 months, it has a deep purple-blue / garnet-red colour and displays a rich bouquet of aromas recalling blackberry, sherry fruit and soft spices. This is a very elegant wine with smooth richness.

## Specificities

Harvested by hand.

## Gastronomic match

Roast, game, meat in sauce and fine cheeses...

## Accommodation temperature

15-18°C

## Ageing

25 years and more.



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**Henri de Villamont**

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

Tel : +33 3 80 21 50 59 Email : [contact@hdv.fr](mailto:contact@hdv.fr)