



**HENRI DE VILLAMONT**

CUVERIE DE 1880

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# Bourgogne Pinot Noir

## « Cuvée Prestige »

### Origin

Burgundy.

### Grape variety

100% Pinot Noir.

### Vinification and Maturing

40% of production is maturing in oak barrels during 14 months, and 60% in stainless steel vats. Blending is made after the maturing.

### Tasting

Shiny red-garnet colour, the nose is lightly woody with a bouquet of red fruits and soft spices as cinnamon, very round in the mouth with fines and elegant tanins.

### Specificities

Carefully selected and vinified by Henri de Villamont.

### Gastronomic match

White and red meats, light cheese...

### Accommodation temperature

15°C.

### Ageing

3-4 years



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**Henri de Villamont**

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