



**HENRI DE VILLAMONT**

CUVERIE DE 1880

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# Pommard 1<sup>er</sup> Cru

## « Clos de Verger »

### Origin

Côte de Beaune, Burgundy.

### Grape varieties

100% Pinot noir

### Vinification and Maturing

The vinification is made in vat during 18 days follow up by maturing in oak barrels during 14 months (35% new barrels).

### Tasting

It has a dark colour with blue reflects. The nose reveals aromas of black fruit lightly woody. The attack is sweet, the balance is harmonious.

### Specificities

The soft calcareous soil of Pommard gives coloured, solid, tannic and worth-keeping wines.

### Gastronomic match

Roast capon, beef, stuffed goose...

### Accommodation temperature

14-16°C

### Ageing

10-15 years



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