



**HENRI DE VILLAMONT**

CUVERIE DE 1880

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# Savigny-lès-Beaune

## « Clos des Guettes »

### Origin

Côte de Beaune, Burgundy.

### Grape varieties

100% Pinot noir

### Vinification and Maturing

Harvest is 100% destemmed. Vatting lasts 25 days and the maturing is both in barrels during 11 months and in vat during 3 months.

### Tasting

Deep and bright crimson in colour, this Savigny-lès-Beaune has a powerful and elegantly perfumed bouquet of blackberry, currant, sherry and humus. This is a full-bodied wine with supple tannins, soft acidity and beautiful length. Its earthy character will develop with ageing.

### Specificities

Harvested by hand. The age of the vines is 25 years.

### Gastronomic match

Red meats, game wild fowl, mildly flavoured cheeses...

### Accommodation temperature

15-18°C

### Ageing

Now but can wait up to 10 years.



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