



HENRI DE VILLAMONT

CUVERIE DE 1880

Crémant de Bourgogne

Brut Blanc de Blancs

Origin

Burgundy.

Grape variety

100% Chardonnay

Vinification and maturing

To produce this Crémant we use the same method as Champagne. Before bottling we add "liqueur d'expédition" (a blend of sugar and yeasts) to start the 2nd fermentation in the bottle.

Tasting

A yellow colour with golden reflects. It is bright and limpid. It has a taste of plum, white fruits, white flowers and brioche. The nose is expressive. This is a well-structured wine.

Specificities

Selected by Henri de Villamont

Gastronomic match

Lobster, salmon eggs, apple pie with cream, salad...

Accommodation temperature

12°C

Ageing

Ready to drink but can wait 2-3years



Henri de Villamont

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