



HENRI DE VILLAMONT

CUVERIE DE 1880

Montagny 1^{er} Cru

Origin

Côte de Beaune, Burgundy.

Grape variety

100% Chardonnay

Vinification and maturing

Matured on barrels of 350 liters during 10 months.

Tasting

Pale gold colour with green reflects. Aromas of fresh hazelnuts and fern. Full mouth with mineral hints. Exceptional length in mouth with a spicy note at the end.

Specificities

Carefully selected and vinified by Henri de Villamont.

Gastronomic match

Fish in sauce, shellfish, foie gras...

Accommodation temperature

11-13°C

Ageing

5-6 years



Henri de Villamont

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