



HENRI DE VILLAMONT

CUVERIE DE 1880

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 be developed with ageing.

Specificities

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

Gastronomic match

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

Accommodation temperature

15-17°C

Ageing

8-10 years.



Henri de Villamont

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