



HENRI DE VILLAMONT

CUVERIE DE 1880

Savigny-lès-Beaune

« Le Village »

Origin

Côte de Beaune, Burgundy.

Grape variety

100% Pinot Noir

Vinification and Maturing

Vinification is done in vat during 25 days. Maturing is carried out in oak barrels during 11 months and in vat during 6 months.

Tasting

This wine shows a bright crimson colour with garnet-red reflects. Its pleasant nose displays a powerful bouquet of ripe fruit such as cherries and raspberries. Its delicate and fleshy mouth is enhanced by silky and generous tannins, soft acidity and roundness.

Specificities

Plot of 4,5 hectares around the cellars. It is a monopoly of the Domain.

Gastronomic match

Poultry, red meat, mildly flavoured cheeses.

Accommodation temperature

15-18°C.

Ageing

4/6 years



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