



HENRI DE VILLAMONT

CUVERIE DE 1880

Vin Mousseux de Qualité

Blanc de Blancs

Origin

Burgundy.

Grape variety

80% Ugni-blanc , 20% Colombard

Vinification and maturing

We use the traditional champagne method to produce this sparkling wine.

Tasting

It shows a pale golden colour and gives aromas of fresh butter and white summer fruits. It develops a delicate sparkle. This is a very fresh and delicious Vin Mousseux de Qualité.

Specificities

This Vin Mousseux de Qualité is elaborated under the “charmat” process that consists into a fermentation in vat. It is the result of the blending of different grape varieties.

Gastronomic match

For special occasions as an aperitif or with few drops of blackcurrant raspberry or blackberry liquor.

Accommodation temperature

10°C

Ageing

2 years



Henri de Villamont

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