



HENRI DE VILLAMONT

CUVERIE DE 1880

Auxey-Duresses

« La Canée »

Origin

Côte de Beaune, Burgundy.

Grape variety

100% Chardonnay.

Vinification and maturing

This wine rests in barrels for 10 months (25% of new barrels).
We practice stirring of the lees in the barrel.

Tasting

Pale gold-green colour, nice expression of flowers and yellow fruits aromas. Supple in the mouth with a pleasant touch of acidity, this wine presents a good structure.

Specificities

La Canée is a high plot of vines just near Les Hautés. Carefully selected and vinified by Henri de Villamont.

Gastronomic match

Fish, poultry, goat cheese...

Accommodation temperature

13°C.

Ageing

6-8 years.



Henri de Villamont

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