



HENRI DE VILLAMONT

CUVERIE DE 1880

Chassagne-Montrachet 1^{er} Cru « Les Embazées »

Origin

Côte de Beaune, Burgundy.

Grape variety

100% Chardonnay

Vinification and maturing

The stirring of the lees in a barrel isn't systematic, it depends of the year. Maturing is made in barrels during 14 months.

Tasting

The beautiful golden colour smells fruit and fresh flowers. A frank and vivid attack, with aromas of citrus fruit and minerality. It has a long persistence.

Specificities

Chassagne's terroir always gives mineral wines.

Gastronomic match

Guinea fowl, pheasant, risotto...

Accommodation temperature

12-14°C

Ageing

10-15 years.



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