



HENRI DE VILLAMONT

CUVERIE DE 1880

Corton-Charlemagne Grand Cru

Origin

Côte de Beaune, Burgundy.

Grape variety

100% Chardonnay

Vinification and maturing

Matured during 15 months in oak barrels. Before bottling we practice fining. It consists to eliminate airborne particles.

Tasting

A yellow colour with golden tints. It has a taste of wood and white flowers. The attack is frank, this wine is fresh, well balanced and structured.

Specificities

Selection of different plots of Corton-Charlemagne.

Gastronomic match

Crayfish, foie gras, truffles, lobster...

Accommodation temperature

13-14°C

Ageing

18-20 years and more.



Henri de Villamont

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