



HENRI DE VILLAMONT

CUVERIE DE 1880

Pouilly-Fuissé « Grumes d'or »

Origin

Mâconnais, Burgundy.

Grape variety

100% Chardonnay.

Vinification and maturing

Maturing in barrels of 350 litres during 10 months with 25% new barrels.

Tasting

The color is a shed of bright green gold. The nose gathers spices, quince and a touch of minerality. In the mouth, it is a powerful and very well-balanced wine. The final recalls butter.

Specificities

Pouilly-Fuissé is the most prestigious vineyard in Mâconnais.

Gastronomic match

Blanquette of veal, seafood in gratin, tagliatelle with salmon and cream.

Accommodation temperature

12-14°C

Ageing

5-6 years



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