



HENRI DE VILLAMONT

CUVERIE DE 1880

Chambolle-Musigny 1^{er} Cru « Les Groseilles »

Origin

Côte de Nuits, Burgundy.

Grape varieties

100% Pinot Noir

Vinification and Maturing

A yield of 40 hectolitres per hectare. Harvest is destemmed at 100% (except in 2014). The duration of the maturing is 14 months.

Tasting

This Chambolle-Musigny 1er Cru “Les Groseilles” is a very elegant and supple wine with a deep garnet colour and intense aroma of raspberries, strawberries, violets and undergrowth. The body is emphasized by a great smoothness. Thanks to its low acidity, this wine grows to the recognition by leaving a strong sensation in mouth. It is really a very fresh wine.

Specificities

The vine is 40 years.

Gastronomic match

Pork loin, roast pigeon, duck or soft cheeses...

Accommodation temperature

15-16°C

Ageing

25 years



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