



HENRI DE VILLAMONT

CUVERIE DE 1880

Chambolle-Musigny

Origin

Côte de Nuits, Burgundy.

Grape varieties

100% Pinot Noir

Vinification and Maturing

Harvest is 100% destemmed. The maturing duration is between 13 and 14 months in barrels of 1, 2 or 3 years of ages.

Tasting

A garnet colour. This is an expressive wine, with a taste of blackberry and leather. It is a powerful, fleshy, and elegant wine.

Specificities

The vine is 40 years.

Gastronomic match

Games, ringdove, goose with chestnuts.

Accommodation temperature

15-17°C

Ageing

7-15 years



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