



HENRI DE VILLAMONT

CUVERIE DE 1880

Chorey-lès-Beaune

Origin

Côte de Beaune, Burgundy.

Grape varieties

100% Pinot Noir

Vinification and Maturing

The vinification lasts 18 days in vat then a passage in barrels for 12 months. We use barrels of 1, 2 or 3 years old.

Tasting

A bright crimson colour with garnet reflects. Its pleasant nose displays a powerful bouquet of ripe fruit such as cherries and raspberries. Its delicate and fleshy mouth is enhanced by silky and generous tannins, soft acidity and roundness.

Specificities

Selected by the Henri de Villamont.

Gastronomic match

Poultry, red meat, mildly favoured cheeses...

Accommodation temperature

15-18°C

Ageing

5-6 years



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