



HENRI DE VILLAMONT

CUVERIE DE 1880

Corton Grand Cru

« Renardes »

Origin

Côte de Beaune, Burgundy.

Grape varieties

100% Pinot noir

Vinification and Maturing

Vatting lasts maximum 20 days in stainless steel vat with soaking before fermentation in cold. Maturing is done in barrels for 15 months. (50 % new barrels)

Tasting

It has a brilliant crimson colour. The nose offers aromas of liquorice, black cherry and notes of leather. In the mouth, raspberry and tannins.

Specificities

The white soil of Corton gives well-structured wines.

Gastronomic match

Quail with grapes, young wild boar with black cherries...

Accommodation temperature

16°C

Ageing

15-18 years



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