



HENRI DE VILLAMONT

CUVERIE DE 1880

Crémant de Bourgogne Brut Rosé

Origin

Burgundy.

Grape variety

50% Pinot Noir, 30% Chardonnay, 20% Gamay

Vinification and maturing

To produce this Crémant we use the same method as Champagne. Before bottling we add "liqueur d'expédition" (a blend of sugar and yeasts) to start the 2nd fermentation in the bottle.

Tasting

This Crémant is clear and shiny pink, with regular strings of bubbles. The nose is fresh with intense notes of red little fruits. On the palate he has very well balanced and packed with fruits, he offers a real treat to wine lovers.

Specificities

Selected by Henri de Villamont

Gastronomic match

Red fruits dessert, grilled meat, tapas, toasts, aperitif...

Accommodation temperature

10°C

Ageing

Ready to drink but he can wait 3 years.



Henri de Villamont

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