



**HENRI DE VILLAMONT**

CUVERIE DE 1880

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# Pommard

## Origin

Côte de Beaune, Burgundy.

## Grape varieties

100% Pinot noir

## Vinification and Maturing

This wine stays 18 days in stainless steel vat then 14 months in oak barrels with 35% new barrels.

## Tasting

This wine shows a beautiful purple/garnet-red colour. The bouquet is dominated by aromas of stewed red berries and musk. It fills in the mouth with well structured tannins that make of Pommard a complex wine with a good length.

## Specificities

Harvested by hand.

## Gastronomic match

Meats with strong flavour (hare, mutton...)

## Accommodation temperature

16-17°C

## Ageing

10-12 years



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