



BOURGOGNE CHARDONNAY “PRESTIGE”

APPELLATION D’ORIGINE CONTRÔLÉE

Located in Savigny-lès-Beaune, at the heart of the legendary Côte de Beaune and Côte de Nuits, Maison Henri de Villamont carefully cultivates its 13 hectares of vineyards across Village, Premier Cru and Grand Cru appellations, upholding a tradition of exceptional craftsmanship. As one of the few Burgundy houses to embody all the roles of owner, producer, maturer and wine merchant, we offer a comprehensive and expert vision of the winemaking process. Our unique site, with its vaulted cellars dating back to 1880, houses refined wines that reflect both a deep respect for nature and a constant pursuit of excellence. We offer a wide selection of iconic appellations that showcase the full richness of Burgundy.



Origin : Côte de Beaune & Mâconnais, Bourgogne



Terroir : Appellation Régionale



Grape Variety : 100% Chardonnay



Serving Temperature : 10-13°C



Aging potential : 4 - 5 years

Specificities: This is a harmonious blend of 55% Chardonnay from the Côte de Beaune and 45% from the Mâconnais, combining the finesse of Côte de Beaune wines with the characteristic freshness of the Mâconnais.

Vinification & Aging: After 9 months of aging in oak barrels, the final blend highlights the complementary nature of these terroirs, offering a balanced, elegant wine that is a perfect representation of Burgundy.

Tasting Notes: Pale golden yellow with green highlights. The nose is toasty, revealing fresh aromas of apricot, grapefruit, and green plum. The palate is floral and mineral, with a beautiful balance between fruit and acidity.

Food Pairings: Grilled fish, roasted poultry, soft cheeses, seafood, mushroom risotto, and mixed salads.



Rue du Docteur Guyot
21420 Savigny-lès-Beaune,
France

HENRI DE VILLAMONT

À SAVIGNY-LÈS-BEAUNE DEPUIS 1880

+33 3 80 21 50 59
www.henridevillamont.fr
contact@hdv.fr