



# BOURGOGNE PINOT NOIR “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 :** Bourgogne



**Terroir :** Appellation Régionale



**Grape variety :** 100% Pinot Noir



**Serving Temperature :** 15°C



**Aging potential :** 3 - 4 years

**Specificities:** Burgundy Pinot Noir benefits from a unique terroir, with limestone soils and ideal exposure, allowing for a slow and balanced ripening of the grapes.

**Vinification & Aging:** This wine is aged in oak barrels for 9 months, 30% of which are new, bringing subtle woody aromas and a rounder texture while preserving the purity of the fruit.

**Tasting Notes:** Garnet in color with beautiful brightness. The bouquet reveals woody notes combined with aromas of red fruits and spices. On the palate, it is fruity and juicy, with great freshness and harmony.

**Food Pairings:** Roasted poultry, duck breast, or soft cheeses such as Brie de Meaux.



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