



CHAMBOLLE-MUSIGNY 1ER CRU “LES FEUSSELOTES”

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 Nuits, Bourgogne



Terroir : Appellation 1er Cru



Grape variety : 100% Pinot Noir



Serving temperature : 15-16°C



Aging potential : 15 - 18 years

Specificities:

The "Feusselottes" climat benefits from an ideal south-east exposure with well-drained clay-limestone soils, allowing optimal ripening of Pinot Noir and producing powerful yet delicate and finely balanced wines.

Vinification & ageing:

Maceration lasts between 2 and 3 weeks, allowing optimal extraction of aromas. Ageing continues for 15 to 16 months, with 25% in new oak barrels, bringing complexity and finesse to the wine.

Tasting notes:

Garnet red colour with amber-pink highlights. The nose reveals aromas of raspberry, ripe strawberries, and violets. On the palate, elegance and finesse extend into a beautifully long finish.

Food pairings:

Roast pigeon, veal chop with morels, duck breast, truffle risotto, or matured cheeses such as Comté or Brie de Meaux.



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