



POUILLY-FUISSÉ “LES GRUMES D’OR”

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 : Mâconnais, Bourgogne



Terroir : Appellation Village



Grape variety : 100% Chardonnay



Serving temperature : 12-14°C



Aging Potential : 5 - 6 years

Specificities: Its poetic name refers to the small golden berries that glisten under the Mâconnais sun, a nod to the richness and elegance of this exceptional terroir.

Vinification & Aging: Hand-harvested to preserve the integrity of the grapes. After gentle pressing, fermentation takes place in oak barrels, followed by 10 months of aging with a controlled proportion of new oak. This process ensures a perfect balance between freshness, roundness, and complexity, while highlighting the elegance of the terroir.

Tasting Notes: Golden color with bright green highlights. The nose is finely mineral, with notes of spices and quince. The palate is powerful, vibrant, and balanced, finishing with a beautiful mineral touch.

Food Pairings: Gratinated oysters, lemon sole fillet, creamy poultry dishes, asparagus risotto, and fresh goat cheese.



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