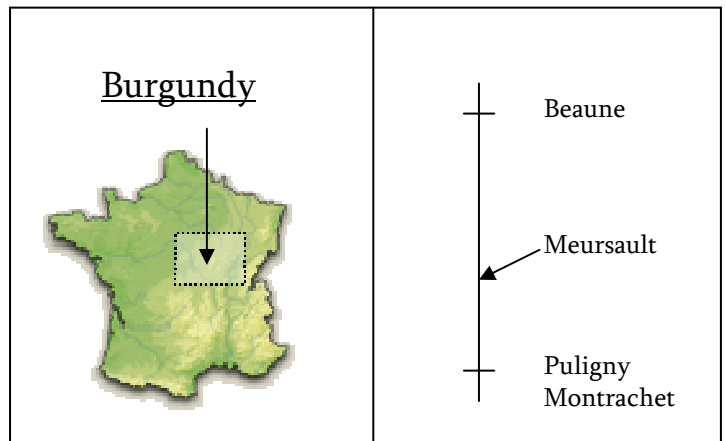




Meursault « Les Clous »



Origin: Côte de Beaune, Burgundy.

Grape variety: 100% Chardonnay.

Tasting: Meursault “les Clous” shows a beautiful brilliant golden colour. It develops powerful and complex aromas of bread, fresh almond. In the mouth, it is fleshy but fresher than the average Meursault with a longer length and more complexity due to the particular terroir.

Specificity: the vine is 35 years. The selection is vinified by Henri De Villamont.

Consumption advice: fish in cream sauce, warm shellfish (lobster, grayfish), poultry with cream, strong ripe cheeses, foie gras.

Accommodation temperature: 14-15°.

Ageing: 5-7 years.

Contact details:

Address: Henri De Villamont
Rue Docteur Guyot
F-21420 Savigny lès Beaune
Phone: +33 3 80 21 50 59
Internet: www.hdv.fr
Mail: contact@hdv.fr