



CAMILLE VILLARD

GRANDS VINS DE BOURGOGNE

The Time of the Wine

Camille Villard wine house represents a traditional agriculture, developed and united with patience by the monks centuries ago.

MEURSAULT 1^{ER} CRU
PORUZOTS



CAMILLE VILLARD
GRAND VIN DE BOURGOGNE

POMMARD 1^{ER} CRU
LES GRANDS EPENOTS



CAMILLE VILLARD
GRAND VIN DE BOURGOGNE

MONTAGNY 1^{ER} CRU
LES COÈRES



CAMILLE VILLARD
GRAND VIN DE BOURGOGNE

FIXIN 1^{ER} CRU
CLOS DU CHAPITRE



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DESCRIPTION OF THE WINE

A.O.C

Appellation 1^{er} Cru Contrôlée

Wine producing region : Bourgogne

Grape varieties : For white wines : Chardonnay / For red wines : Pinot noir

Type of soil : Clay-limestone

Wine making for white wines :

Hand harvested
Whole bunch press
Limit of inputs, yeasts and bacteria partly natural
Cold settling during 24 to 48 hours
Alcoholic and malolactic fermentation in stainless steel tank or in oak barrel

Wine making for red wines :

Hand harvested
Destemming
Cold settling during 5 to 8 days
Limit of inputs, yeasts and bacteria partly natural
Alcoholic fermentation in stainless steel or wood tank.
Punching of the cap twice a day during 10 days and pump over
Maceration with grape skin, then devatting

Ageing process : In tanks or in barrels for 9 to 12 months of which 20% to 30% of the barrels are new

Gravity filling to avoid rushing the wine
Light heating of barrels for a more delicate terroir
Very controlled accompaniment of the terroir to keep its finesse

TASTING COMMENTS

The white wines of 1^{er} Cru appellation are highly appreciated because they are fine, delicate and sweet. We can find minerality, freshness and balance.

The red wines of 1^{er} Cru appellation are quality wines because they are structured, complex and very fruity. They reflect well the taste of their terroir.

FOOD AND WINE PAIRING

A smoked salmon, a roasted chicken or a platter of fresh cheeses easily pair with a white wine.

Red meats and matured cheeses will match deliciously with a red wine.

www.camillevillard.eu

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ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, CONSUME IN MODERATION.