



CAMILLE VILLARD

GRANDS VINS DE BOURGOGNE

The Time of the Vine

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

MONTRACHET
GRAND CRU



CAMILLE VILLARD
GRAND VIN DE BOURGOGNE

CHARMES-CHAMBERTIN
GRAND CRU



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CORTON-CHARLEMAGNE
GRAND CRU



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BONNES MARES
GRAND CRU



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DESCRIPTION OF THE WINE

A.O.C

Appellation Grand Cru Contrôlée

Wine producing region : Bourgogne

Grape variety : 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 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 barrel for 16 to 18 months of which 30% to 50% 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

Grand Cru appellation wines are wines of excellence. Indeed, they are perfectly refined, complex and fresh while remaining soft and supple. This is what makes them so unique.

FOOD AND WINE PAIRING

A Bresse poultry, a lobster or thin slices of salmon will perfect your white wine. A Charolais meat, a coq au vin or a lamb in sauce will pair wonderfully with your red wine.

www.camillevillard.eu

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