



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 monks centuries ago

BOURGOGNE
CHARDONNAY



CAMILLE VILLARD
VIN DE BOURGOGNE

BOURGOGNE
PINOT NOIR



CAMILLE VILLARD
VIN DE BOURGOGNE

BOURGOGNE
HAUTES CÔTES DE BEAUNE



CAMILLE VILLARD
VIN DE BOURGOGNE

BOURGOGNE
HAUTES CÔTES DE NUITS



CAMILLE VILLARD
VIN DE BOURGOGNE

DESCRIPTION OF THE WINE

A.O.C

Appellation Régionale Contrôlée

Wine producing region : Bourgogne

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

Type of soil : Clay-limestone

Wine making for white wines :

Hand or mechanical harvesting
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

Wine making for red wines :

Hand or mechanical harvesting
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 stainless steel vats for 6 to 12 months or in barrel on request
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 regional appellation have a mineral and very soft structure.
The regional appellation red wines have a complex structure and aromas of red and black fruits.

FOOD AND WINE PAIRING

A free-range chicken cooked with small vegetables or a marinated fish will perfectly pair with a white wine.
A meat in sauce or a cheese platter will match perfectly with a red wine.

www.camillevillard.eu

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ALCOHOL ABUSE IS DANGEROUS FOR HEALTH, CONSUME IN MODERATION.