



# 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.

### MERCUREY



CAMILLE VILLARD  
GRAND VIN DE BOURGOGNE

### AUXEY-DURESSES



CAMILLE VILLARD  
GRAND VIN DE BOURGOGNE

### RULLY



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GRAND VIN DE BOURGOGNE

### VOSNE-ROMANÉE



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## DESCRIPTION OF THE WINE

### A.O.C

#### Appellation Village 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 vats 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 barrels or in tanks for 9 to 12 months of which 10% to 20% 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

Village appellation white wines have the typical structure of Bourgogne wines: mineral, soft and complex.

The red wines of village appellation have a refined structure and present nice aromas of red fruits.

## FOOD AND WINE PAIRING

Sea mussels, fish or shellfish are the perfect accompaniment to a white wine.

Beef Bourguignon, poultry or meat in sauce will go wonderfully with a red wine.

