

Millebuis

BOURGOGNE

CÔTE CHALONNAISE

PINOT NOIR

Les Demi-Hottes



GRAPE VARIETY

Pinot Noir, the emblematic variety of great red Bourgogne wines.

VINES

The vineyards of the Bourgogne Côte Chalonnaise Appellation are found in the form of small “islands” between Chagny at the northern limit with the Côte de Beaune, and Saint-Gengoux-le-National in the south, bordering on the Mâconnais region. Located on several small plots in the villages of Saules and Cully-les-Roches, the vines of our «Les Demi-Hottes» are exposed east/south-east, mainly in the middle of hillsides. The marly and limestone soils on which the vines are planted lend our Bourgogne Côte Chalonnaise «Les Demi-Hottes» a uniquely indulgent taste.

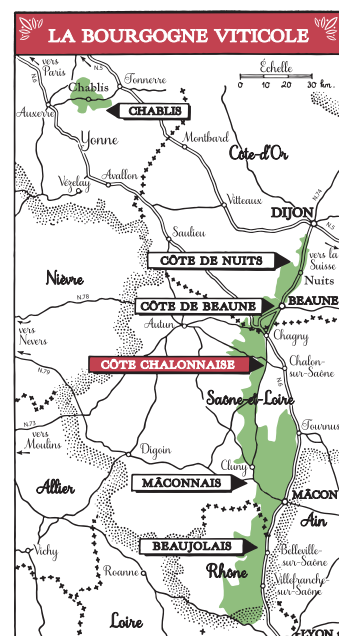
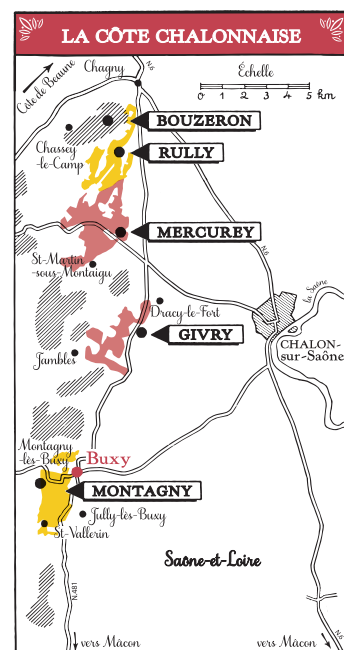
WINEMAKING AND MATURING

Crop harvested when perfectly ripe. Selective sorting of the best fruit thanks to photometric analysis of the harvest at reception. Long vatting period (15-20 days). Pneumatic pressing in order to maintain the quality of the juice. Malolactic fermentation in barrels. Maturing in barrels for 12 months (both new and 5-year-old barrels). Bottling at the optimum moment followed by a resting period before marketing.

TASTING NOTES

This deep purple wine reveals heady minerality with notes of red berries and spices. Fruity, tangy and firm on the palate. A delectable expression of the Pinot Noir grape.

Serving temperature : 16 to 18°C.



Millebuis is the true essence of our multifaceted terroirs in the Côte Chalonnaise ; Montagny, Givry, Mercurey, Rully... the names of our wines are the embodiment of the charming villages situated in the very heart of Bourgogne and our treasure. It is from this rich environment that our wines draw their delectable qualities.

Fine Bourgogne Wines