

# Millebuis

## Vendanges de Novembre



### GRAPE VARIETY

Chardonnay, the emblematic variety of great white Bourgogne wines.

### VINES

The grapes of this unique cuvée are sourced from several small plots in the Côte Chalonnaise area, particularly “La Cassine”, which is situated on the slopes of Saint-Vallerin. Here, the well-ventilated microclimate enables the Chardonnay to develop at a noble pace and the grapes to over-ripen. The vines are east-facing and draw on a chalky-clay soil to produce the voluptuousness that characterises our November harvests.

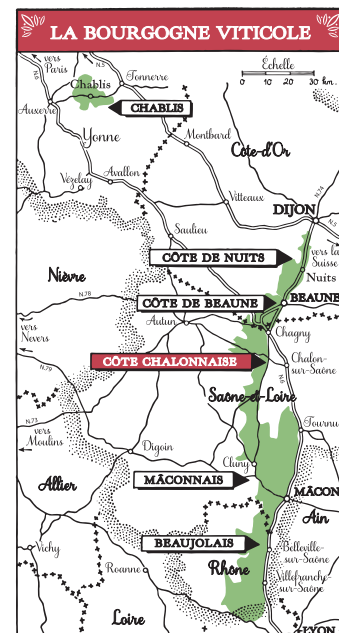
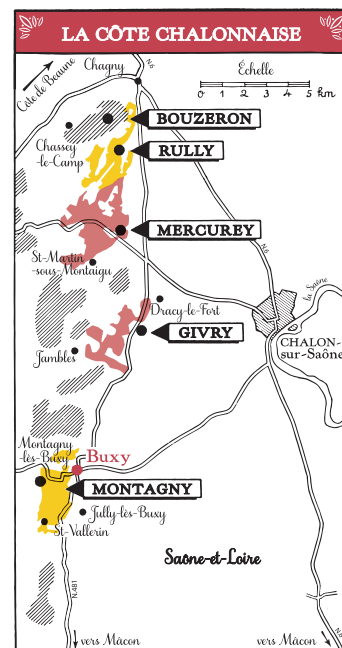
### WINEMAKING AND MATURING

Plot selection. The grapes are harvested when overripe, with selective sorting of the finest bunches on the vine. Gentle whole-cluster pneumatic pressing is performed, with cold-clarification of the juice and slow fermentation in temperature-controlled stainless steel vats to achieve the perfect balance. Bottled at the optimal time and allowed to rest before marketing.

### TASTING NOTES

This radiant, sweet wine is golden-yellow in colour, and has a complex nose with expressions of quince, white flowers and candied fruit. It is fleshy and powerful in the mouth, with wonderful notes of honey and spice (saffron). An indulgent expression of Chardonnay.

Serving temperature : 12°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*