

Millebuis

BOURGOGNE

CÔTE CHALONNAISE

CHARDONNAY

La Roche de Culles



GRAPE VARIETY

Chardonnay, the emblematic variety of great white 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. The hamlet «La Roche de Culles» is located in the village of Culles-Les-Roches, 330 metres above sea level. Facing south/south-east, the vines draw on limestone and marly soil, which gives our Bourgogne Côte Chalonnaise Chardonnay La Roche de Culles its delightfully full-bodied taste.

WINEMAKING AND MATURING

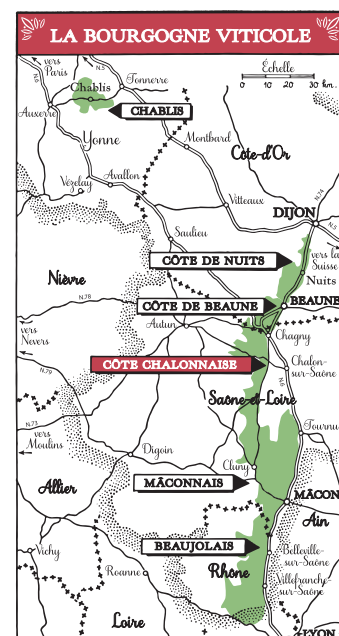
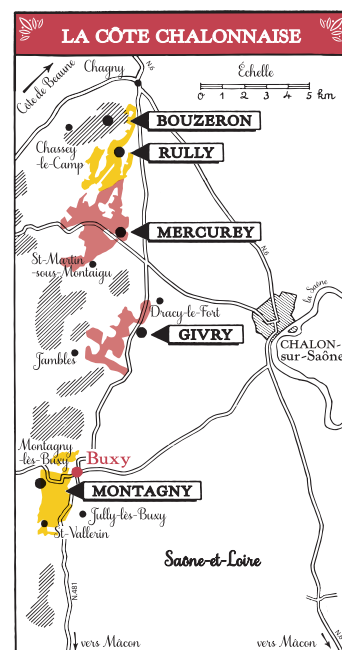
Crop harvested when perfectly ripe. Pneumatic pressing in order to maintain the quality of the juice. Measured settling of the must to reveal the richness of the terroir. Alcoholic and malolactic fermentation, along with some maturing in stainless steel vats, bring out the intensity of the flavours. Some maturing is also done in barrels to bring structure. Bottling at the optimum moment followed by a resting period before marketing.

TASTING NOTES

This crisp wine boasts delicate aromas of white flowers and white-fleshed fruits with toasted notes. On the palate, the aromas are further enhanced by a hint of something saline and tonic. The finish is long and languid, with strong minerality shining through.

A delectable expression of the Chardonnay grape.

Serving temperature : 11 to 13°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