

Millebuis

BOURGOGNE ALIGOTÉ *Sable*



GRAPE VARIETY

Aligoté.

VINES

Our vines are situated in various small plots in the Côte Chalonnaise. They source the characteristic appeal of our Bourgogne Aligoté "Sable" in sandy-loam soil.

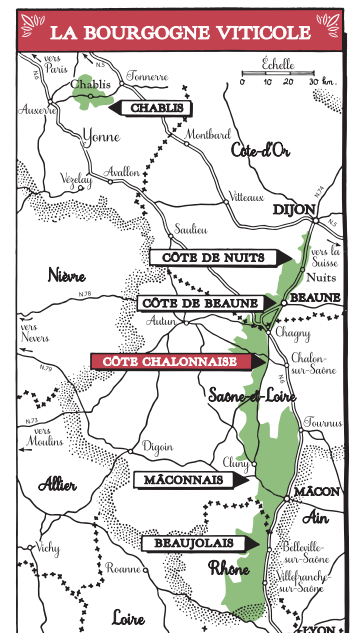
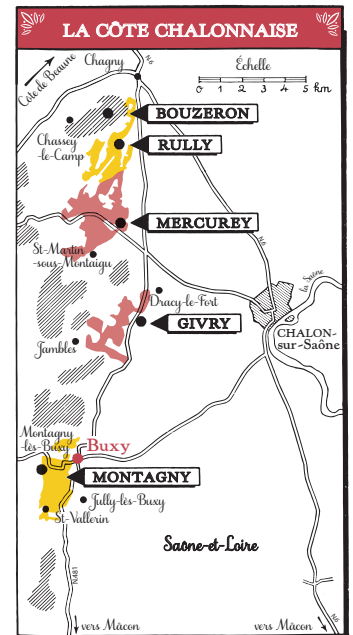
WINEMAKING AND MATURING

Strict plot selection. Crop harvested when perfectly ripe. Pneumatic pressing in order to maintain the quality of the juice. Measured settling of the must to obtain aromatic intensity. Alcoholic and malolactic fermentation in stainless steel vats to conserve aromatic expression. Bottling at the optimum moment followed by a resting period before marketing.

TASTING NOTES

Produced from sandy soils, this crystalline white Bourgogne reveals an attractive citrus bouquet. It is crisp and elegant in the mouth. A delectable expression of the Aligoté 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