

# Millebuis

## GIVRY

### *Clos des Chevris*



#### GRAPE VARIETY

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

#### CLIMAT

« Clos des Chevris » is a named vineyard plot within the Givry appellation covering 1.30 hectares in the hamlet of Chenèves where the south-east facing slopes overlook the village. The vines source the complexity and minerality that is so typical of our « Clos des Chevris » in pebble-rich, brown, chalky-clay soils.

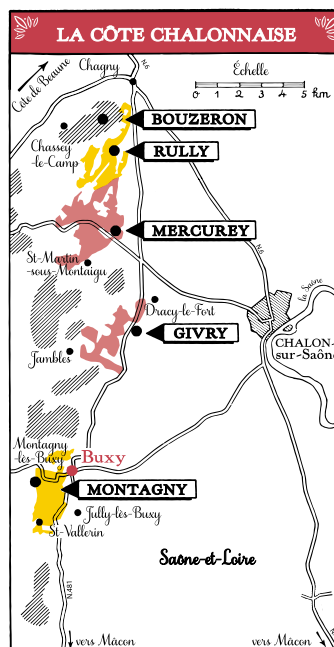
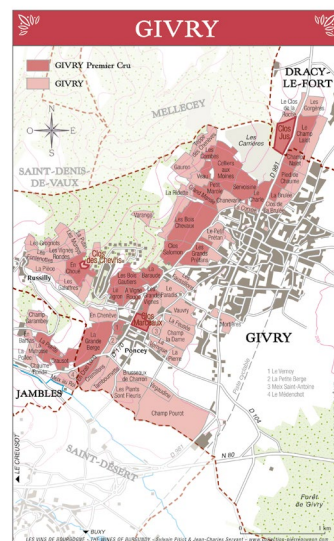
#### WINEMAKING AND MATURING

Crop harvested when perfectly ripe. Selective sorting of the best fruit thanks to photometric analysis of the harvest at reception. Vatting of 15 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 ruby-coloured, complex and mineral wine reveals aromas of ripe red fruit and spice. In the mouth we find flavours of toasted bread and cocoa. A very pure expression of Pinot Noir.

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*



