

Millebuis

MONTAGNY 1^{ER} CRU

Clos du Corbeau



GRAPE VARIETY

Chardonnay, the emblematic variety of great white Bourgogne wines.

CLIMAT

« Clos du Corbeau » is a named vineyard plot covering 1.16 hectares in the Montagny appellation, it is situated in the middle of the hillside and faces fully east. The vines source the characteristic purity and intensity of our Montagny « Clos du Corbeau » in limestone-clay soils giving small bunches of golden coloured grapes which are always well-ripened.

WINEMAKING AND MATURING

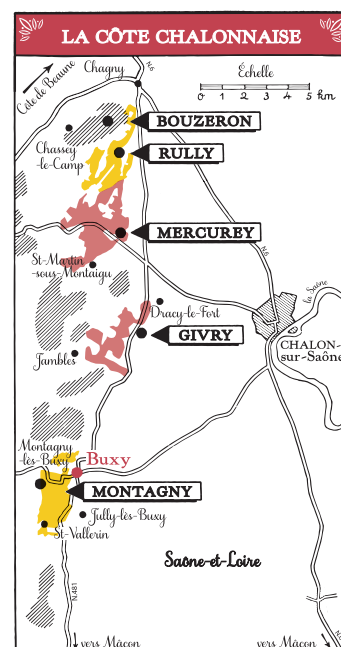
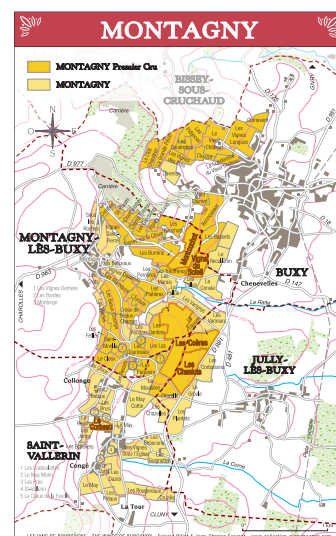
Crop harvested when perfectly ripe. Pneumatic pressing in order to maintain the quality of the juice.

Clarification is managed to bring out the identity and authenticity of the terroir. Alcoholic and malolactic fermentation in temperature-controlled stainless steel vats, followed by maturing on the lees to reveal the captivating taste of the wine and contribute to the body. Bottling at the optimum moment followed by a resting period before marketing.

TASTING NOTES

This pale golden coloured wine has a bouquet of white flowers and white-fleshed fruit (peach) with almost candied aromas. Ample and generous in the mouth, it reveals fine nuances of honeysuckle, hawthorn flowers and spice leading to a lingering finish. A very pure expression of Chardonnay.

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

