

# Millebuis

## MONTAGNY 1<sup>ER</sup> CRU



### GRAPE VARIETY

Chardonnay, the emblematic variety of great white Bourgogne wines.

### VINES

Our in-depth knowledge of Premier Cru terroirs allows us to make a selection among them in order to faithfully express the soul of this Appellation. The vines grow on hillsides and benefit from the sun early in the day. They source the minerality that is so typical of our Montagny 1<sup>er</sup> Cru from limestone-marl soils.

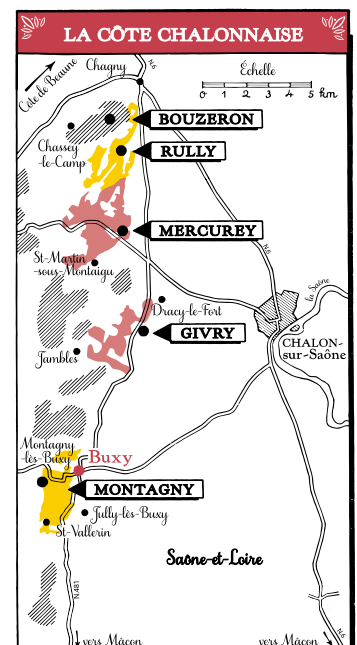
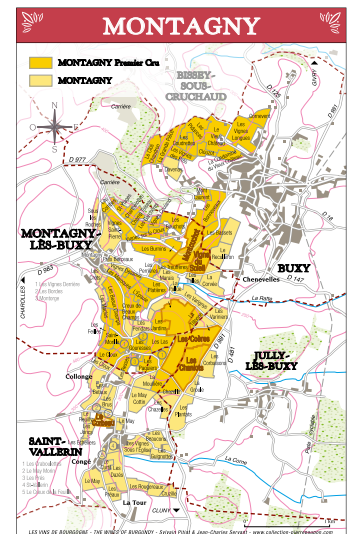
### WINEMAKING AND MATURING

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 luminous golden Bourgogne reveals aromas of white flowers accompanied by a touch of menthol. Expansive in the mouth it offers rich, complex nuances of honey, almond and hazelnut. 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*



# MONTAGNY



 MONTAGNY Premier Cru

 MONTAGNY

