

Millebuis

MONTAGNY 1^{ER} CRU *Montcuchot*



GRAPE VARIETY

Chardonnay, the emblematic variety of great white Bourgogne wines.

CLIMAT

“Montcuchot” is a Premier Cru named plot within the Montagny Appellation. It covers an area of 12.3 hectares of very steep hillsides and the vines are planted at the top of the slopes and face South-East. They source the intensity and aromatic fullness that is so typical of our Montagny 1^{er} Cru “Montcuchot” in stony soils composed of limestone and blue clay.

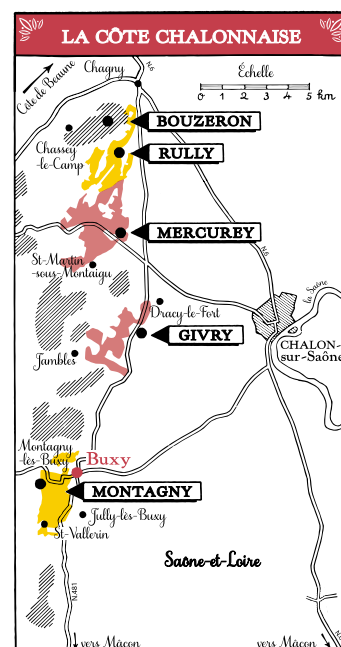
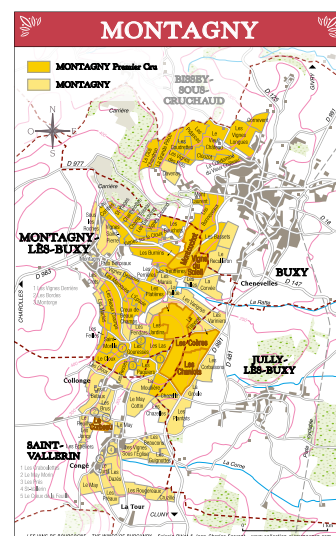
WINEMAKING AND MATURING

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 in temperature-controlled stainless steel vats. Maturing in barrels or oak tuns according to conditions of the vintage. Bottling at the optimum moment followed by a resting period before marketing.

TASTING NOTES

This pale-golden coloured Bourgogne evokes fresh fruit and citrus aromas in the bouquet with a refreshing taste of peaches and quince. There are also secondary flavours of almond and butter. A very pure expression of the 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

