



Millebuis

BOURGOGNE CÔTE CHALONNAISE PINOT NOIR

Domaine Les Demi-Hottes



GRAPE VARIETY

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

VINES

The vineyards of the Bourgogne Côte Chalonnaise appellation are spread out in small islands between Chagny in the north, bordering the Côte de Beaune, and Saint-Gengoux-le-National in the south, bordering the Mâconnais. Located on several small plots in the communes of Saules and Culles-les-Roches, the vines of "Domaine Les Demi-Hottes" face east/southeast, mostly in the middle of the hillside. They draw from marl and limestone soils all the richness that characterizes our Bourgogne Côte Chalonnaise "Domaine Les Demi-Hottes".

WINEMAKING AND MATURING

Crop harvested when perfectly ripe. Selective sorting of the best fruit thanks to photometric analysis of the harvest at reception. Long vatting period (15-20 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.

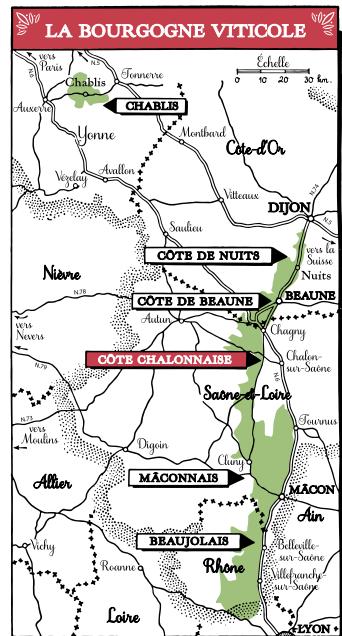
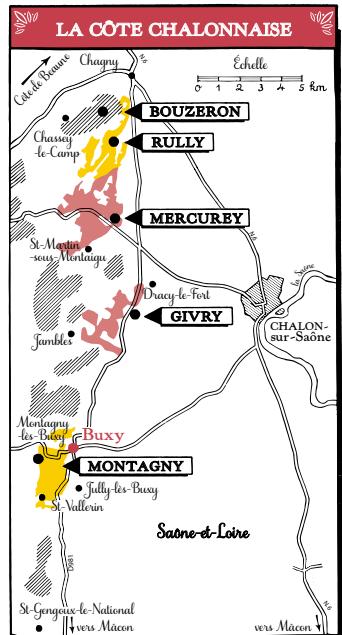
TASTING NOTES

This deep purple wine reveals heady minerality with notes of red berries and spices. Fruity, tangy and firm on the palate. A delectable expression of the Pinot Noir grape.

FOOD AND WINE PAIRINGS

Aperitif, eggs red wine sauce, duck, veal, fondue Bourguignonne, soft cheeses.

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