

Millebuis

BOURGOGNE

CÔTE CHALONNAISE

PINOT NOIR



GRAPE VARIETY

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

VINES

The vineyards of the Bourgogne Côte Chalonnaise Appellation are found in the form of small “islands” between Chagny at the northern limit with the Côte de Beaune, and Saint-Gengoux-le-National in the south, bordering on the Mâconnais region. Our vineyards are East-South-East facing and source the characteristic appeal of our Bourgogne Côte Chalonnaise in stony, shallow chalky-clay soil rich in limestone.

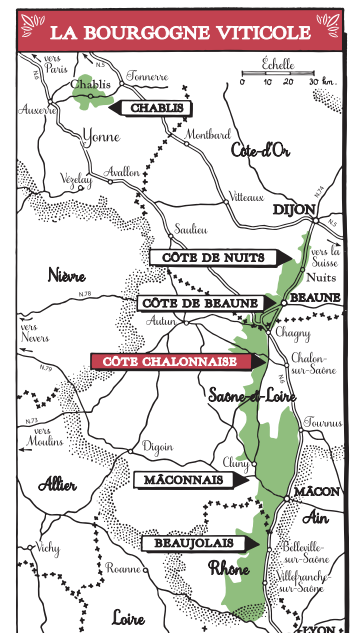
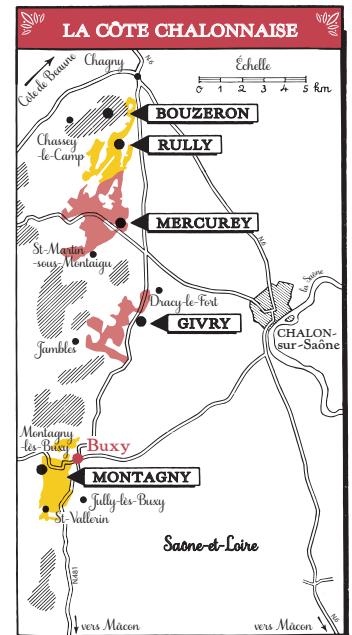
WINEMAKING AND MATURING

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-coloured Bourgogne reveals aromas of Morello cherry and redcurrant. It is full in the mouth and well balanced with silky tannins. A delectable expression of the Pinot Noir grape.

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