

Millebuis

GIVRY 1^{ER} CRU

Clos Marceaux



GRAPE VARIETY

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

CLIMAT

« Clos Marceaux » is a Premier Cru monopoly vineyard covering 2.95 hectares within the Givry appellation; it is situated next to the church in Poncey. The vines are planted in the middle of the slopes and are fully east facing. They source the richness and generosity that is typical of our Givry 1er Cru « Clos Marceaux » from grassed over chalky-clay soils and subsoils rich in limestone.

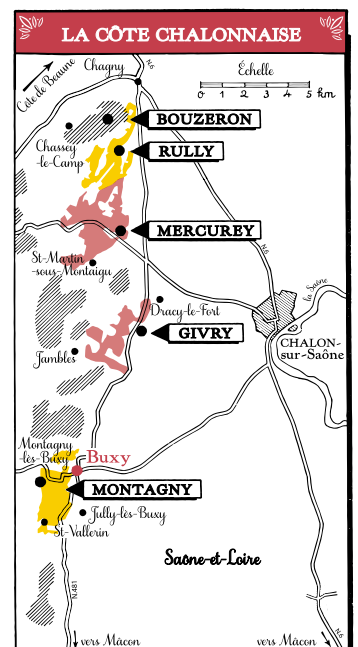
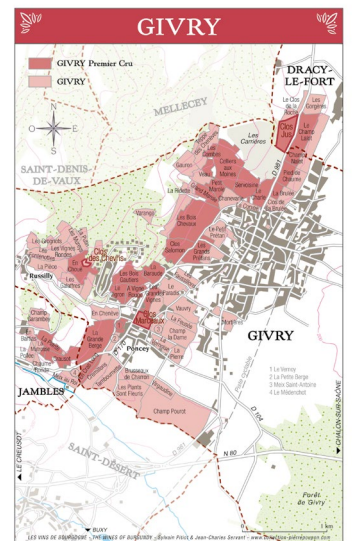
WINEMAKING AND MATURING

Crop harvested when perfectly ripe. Selective sorting of the best fruit thanks to photometric analysis of the harvest at reception. Vatting of 15 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

With its rich and generous style, this deeply coloured wine reveals an intense red fruit bouquet alongside mocha. It is convivial, firm and elegant in the mouth with vanilla nuances. A very pure expression of Pinot Noir.

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



GIVRY

