

VIN DE BOURGOGNE

## CLOS DE CHENÔVES

46°40'24.298" N 4°40'9.325" E

UN LIEU-DIT

BOURGOGNE  
CÔTE CHALONNAISE  
PINOT NOIR

Appellation d'Origine Contrôlée



### WINEGROWERS

Laurent, Thierry and Alexis.

### GRAPE VARIETY

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

### VINES

“Clos de Chenôves”, located in the eponymous village in the Côte Chalonnaise, is one of the oldest clos in Burgundy. The Pinot Noir vines, which face east, cover 3.20 hectares and are located mainly at the top of the hillside. The soil here is very stony. It is made up of clay, limestone and marl. All these characteristics make this a unique wine.

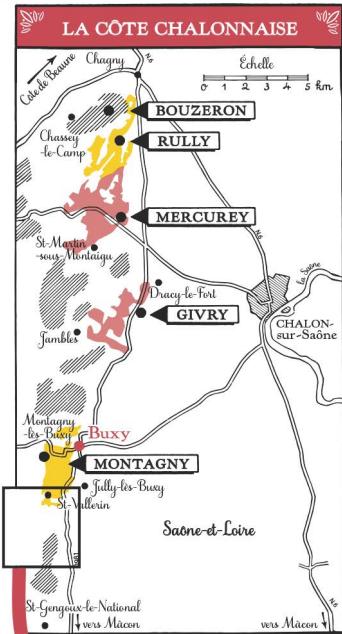
### WINEMAKING AND MATURING

Grapes harvested when perfectly ripe. Selective sorting at vatting. Long vatting period, minimum 15 days. Early racking just after alcoholic fermentation. 100% malolactic fermentation in barrel. Aged in casks (new casks at 5 years of age) for a minimum of 12 months. Bottled at the optimum time and rested before marketing.

### TASTING NOTES

With its intense purple colour, this wine opens with a delicate nose of small red cherries. The palate is crisp, with a refreshing bouquet of cherry and redcurrant. A gourmet 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