



Millebuis

CRÉMANT DE BOURGOGNE



BRUT

In 1822, some wine merchants from Chalon-sur-Saône with vineyards in Rully and Mercurey invited a young winemaker from Champagne to their estates. This initiative resulted in the creation of sparkling white wine in Burgundy, and a thriving tradition. La Côte Chalonnaise is therefore the probable birthplace of Crémant de Bourgogne. Today our winegrowers cultivate vines specifically for Crémant production (mostly Pinot Noir), the harvest being vinified in our wineries and then transformed into sparkling wine at Caves Bailly Lapierre since 1998.

GRAPE VARIETIES

Pinot Noir and Chardonnay; the charismatic varieties of great Bourgogne wines.

WINEMAKING AND MATURING

- manual harvest.
- grapes transported in perforated 45 kg cases in order to protect the integrity of the crop.
- pneumatic pressing.
- 150 kg of grapes produces 100 litres of juice; only 75 % of this is used for our best quality wines.
- alcoholic and malolactic fermentation, assembly by wine quality, preparation for bottling only begins after January 1st.
- patient maturing of 18 to 24 months on average, bottles laid down on racks in the naturally cool and constant, low-light conditions of our subterranean limestone tunnels. During that time we see the “birth” of effervescence in the wine.
- double certification by the INAO (National Institute of Origin and Quality) : both for the base wines and the finished wines following their resting period on racks.

TASTING

This Crémant combines the characters of Pinot Noir and Chardonnay, the two giants of Bourgogne viticulture. Together they give a wine that, paradoxically, offers a very polished harmony and precise balance. There is also a fruity character with intense freshness and finesse.

Serving temperature : 10 - 12 °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