

Millebuis

GIVRY 1^{ER} CRU



GRAPE VARIETY

Chardonnay, the emblematic variety of great white Bourgogne wines.

VINES

Our intimate knowledge of the Premier Cru terroirs has allowed us to select certain vineyards to faithfully reflect the identity of this appellation. The vines face due east to south/east between 240 and 280 meters above sea level and draw from the clay-limestone soils all the elegance that characterizes our Givry Premier Cru.

WINEMAKING AND MATURING

Crop harvested when perfectly ripe. Pneumatic pressing in order to maintain the quality of the juice. Measured settling of the must to reveal the richness of the terroir. Alcoholic and malolactic fermentation, along with some maturing in stainless steel vats, bring out the intensity of the flavours. Some maturing is also done in barrels to bring structure. Bottling at the optimum moment followed by a resting period before marketing.

TASTING NOTES

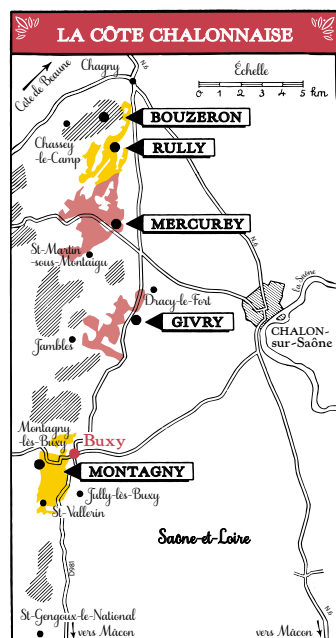
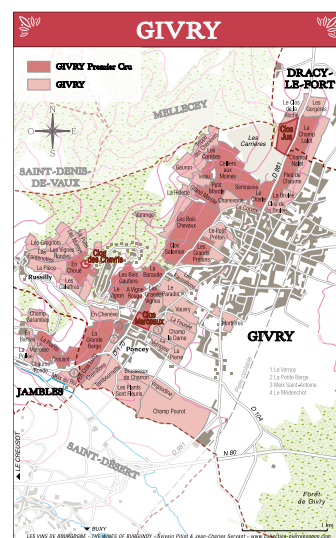
This wine, with its luminous pale yellow color and golden highlights, reveals delicate aromas of white-fleshed fruit, with floral notes and a hint of almond.

On the palate, it combines beautiful freshness with a harmonious structure and a slight minerality.

FOOD AND WINE PAIRINGS

This wine pairs perfectly with fish in a light sauce (sole meunière, cod with beurre blanc), creamy poultry, or mushroom risotto. It also pairs very well with hard cheese such as Comté.

Serving temperature: 11 to 13°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