

Millebuis

GIVRY 1^{ER} CRU



GRAPE VARIETY

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

VINES

Our in-depth knowledge of Premier Cru terroirs allows us to make a selection among them in order to faithfully express the soul of this Appellation. The vines are facing East to South/East between 240 and 280 metres of altitude, drawing the specific characteristics that give our Givry 1^{er} Cru its uniquely refined taste from the clay-limestone soils of the terroir.

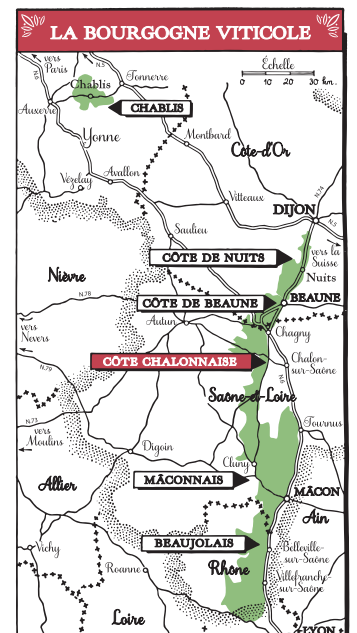
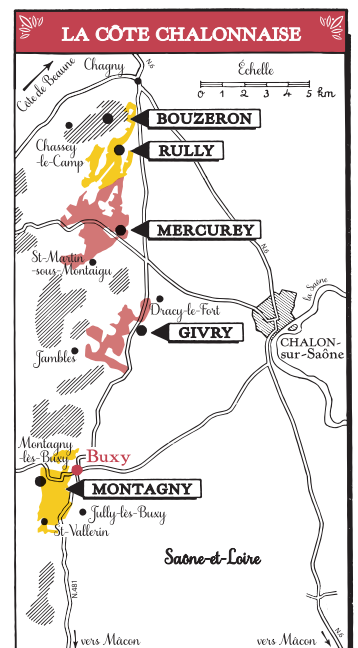
WINEMAKING AND MATURING

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

Blackcurrant, Morello cherry and leather aromas, typically found in Pinot Noir, are present in this deep purple wine. Full-bodied and elegant, in the mouth it reveals a beautifully complex flavour with smooth tannins. Pinot Noir in its purest form.

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

