



Millebuis

GIVRY



GRAPE VARIETY

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

VINES

Wines bearing the Givry Appellation come from the villages of Givry, Dracy-le-Fort and Jambles. The vineyards are planted at altitudes of 240 to 280 metres and are East-South-East facing. They source the distinctive generosity that is so typical of our Givry wine in chalky-clay soils and limestone subsoils.

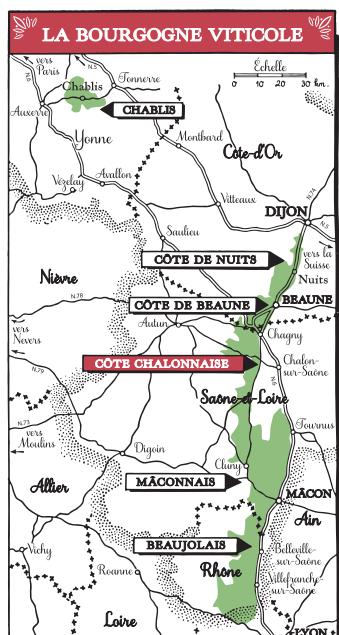
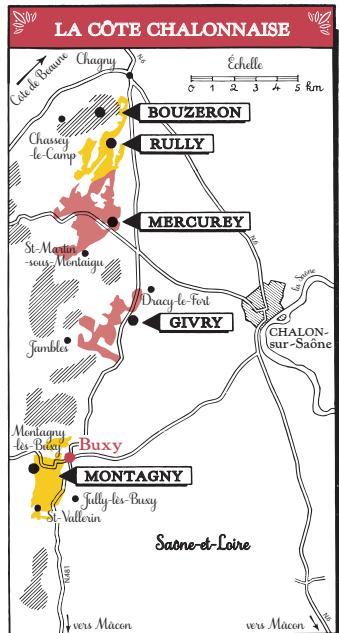
WINEMAKING AND MATURING

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

Intense ruby colouring with an enticing bouquet of ripe, red fruit heightened by a touch of spice. This Bourgogne is sensual and fruit-laden in the mouth with silky tannins. 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