

Millebuis

VIN DE BOURGOGNE

LES COURTILLES

46°40'4.152" N 4°40'43.183" E

UN LIEU-DIT

BOURGOGNE

CÔTE CHALONNAISE

PINOT NOIR

Appellation d'Origine Contrôlée



WINEGROWERS

Denis, Johann, Sébastien, Evelyne, Romain, Ainaury and Louis.

GRAPE VARIETY

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

VINES

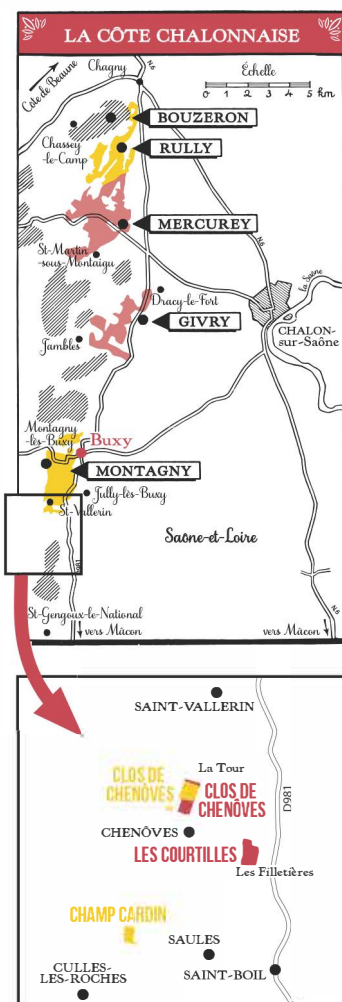
"Les Courtilles" (old French for country garden or enclosure adjoining a house) is located in the village of Chenôves, next to the hamlet of Filletières, on a gentle east-facing slope. The Pinot Noir vines cover 3.20 hectares. They thrive in shallow clay soil. All these characteristics make this a unique 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

This crimson-coloured wine opens with notes of fresh red fruit. Fresh and crisp on the palate, with a salty, savoury finish. 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