

Millebuis

MÂCON SAINT GENGOUX LE NATIONAL



GRAPE VARIETY

Chardonnay, the emblematic variety of great white Bourgogne wines.

VINES

Our vines are planted in Saint Gengoux-le-National on Mont Goubot, at 307 metres above sea level. They are south and south-east facing, and source the characteristic, delicious flavour of our Mâcon Saint-Gengoux-le-National from the chalky-clay soil made up of stones and white rocks.

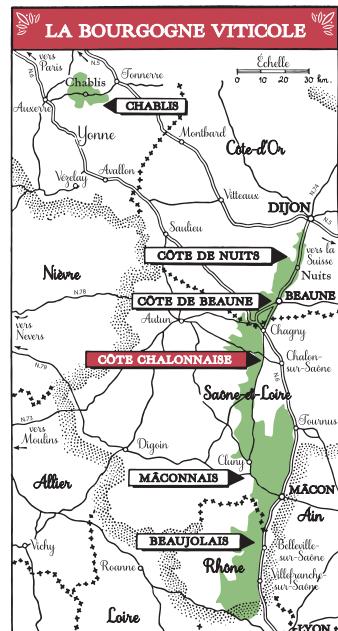
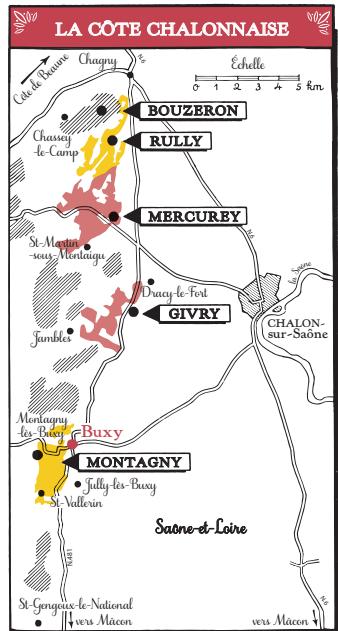
WINEMAKING AND MATURING

Plot selection. Crop harvested when perfectly ripe. Pneumatic pressing in order to maintain the quality of the juice. Measured settling of the must to obtain aromatic intensity. Alcoholic and malolactic fermentation in temperature-controlled stainless steel vats, followed by maturing on the lees to reveal the captivating taste of the wine and contribute to the body. Bottling at the optimum moment followed by a resting period before marketing.

TASTING NOTES

This wine is pale gold in colour with hints of green, and has an intense nose of almond and white flowers. Silky and with citrus notes, the mouth is both fresh and round. A delectable expression of the Chardonnay grape.

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