

# Millebuis

## MÂCON SAINT GENGOUX LE NATIONAL



### GRAPE VARIETY

Gamay.

### VINES

Our plots are located in the villages of Bissy-sous-Uxelles, Burnand, Champagny-sous-Uxelles, Savigny-sur-Grosne and Saint-Gengoux-le-National. 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.

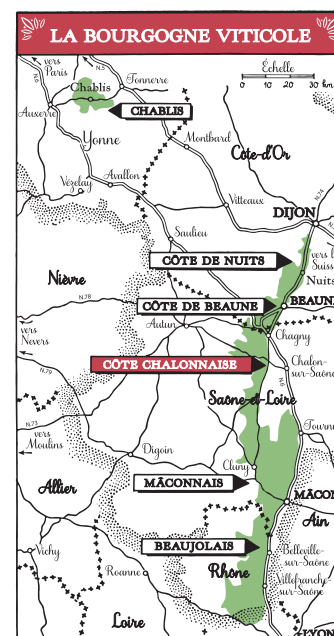
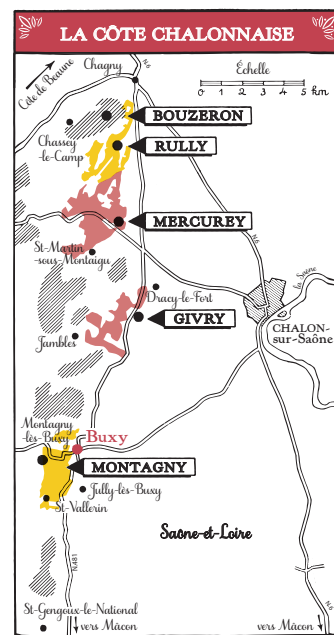
### WINEMAKING AND MATURING

Plot selection. The grapes are harvested at perfect ripeness and macerated at low temperature before fermentation. The resulting wine is supple and fruity.

### TASTING NOTES

Deep red in colour with purple hues, this wine reveals beautiful red berry notes. It is smooth on the palate with notes of grenadine, cinnamon and white pepper. A delectable expression of the Gamay grape.

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*