



Millebuis

MERCUREY 1^{ER} CRU CLOS L'ÉVÊQUE



GRAPE VARIETY

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

VINES

The jewel in the appellation's crown, this grand clos, "Le Clos l'Évêque" - 1548, once belonged to the bishops of Chalon. This wine was used to celebrate mass and was also the 'Vin d'honneur' (wine of honour) that they offered to their distinguished guests such as the king or high dignitaries. We have carefully selected this emblematic and typical locality of the Mercurey appellation to offer you an exceptional sensory experience. The vines thrive in light sandy soil at the top of the plot and ochre clay at the bottom.

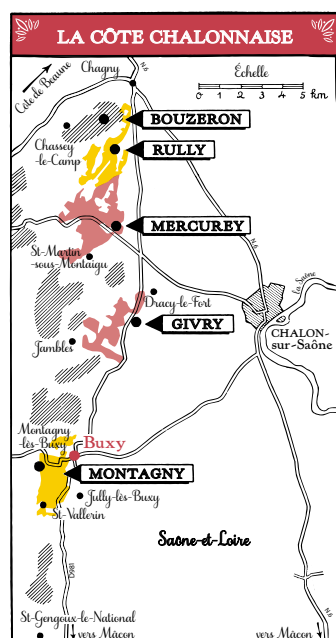
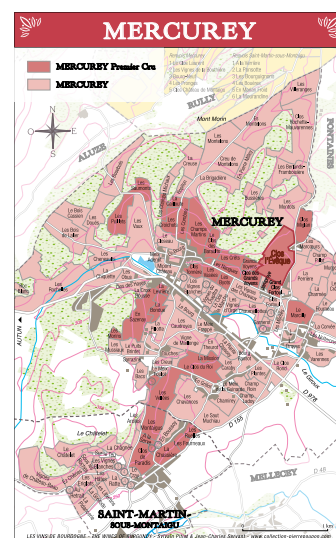
WINEMAKING AND MATURING

The grapes are hand-picked when perfectly ripe. The grapes are sorted and destemmed. Alcoholic fermentation using indigenous yeasts. Sulphiting only after malolactic fermentation. "Le Clos l'Évêque" is vinified from whole bunches and aged entirely in barrels for 14 months.

TASTING NOTES

This wine has an intense ruby colour, revealing aromas of red and black fruit. The palate is full-bodied, round and fleshy, with a fine elegance and fine 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

