

Millebuis

MERCUREY 1^{ER} CRU



GRAPE VARIETY

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

VINES

Our in-depth knowledge of Premier Cru terroirs allows us to make a selection among them in order to faithfully express the soul of this Appellation. The vines source all the complexity that is so typical of our Mercurey 1^{er} Cru from stony soils composed of very chalky white marls.

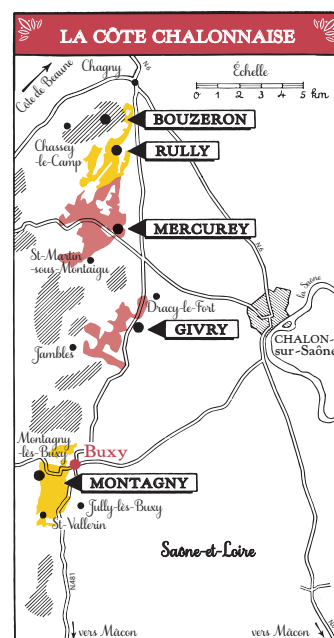
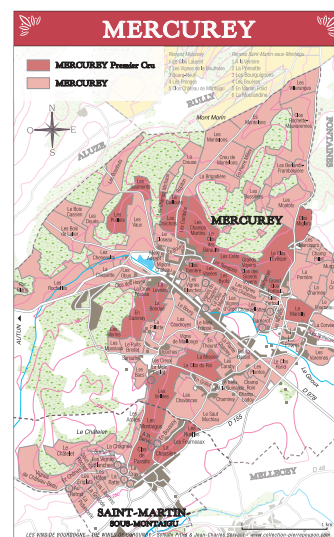
WINEMAKING AND MATURING

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

This deep red coloured Bourgogne, reveals a bouquet of raspberries and blackberries that evolve onto aromas of coffee. It reveals good structure in the mouth with a clean, straightforward opening and powerful 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

