



Millebuis

MERCUREY



GRAPE VARIETY

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

VINES

The vines face due east on silt and clay soil.

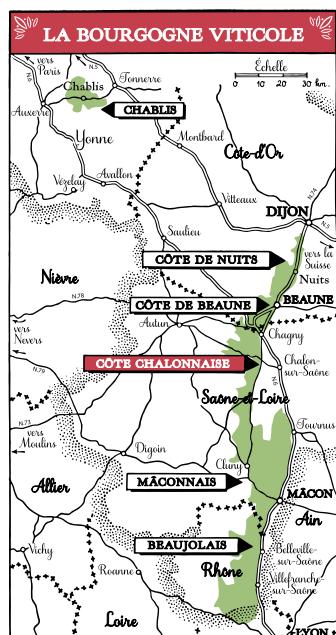
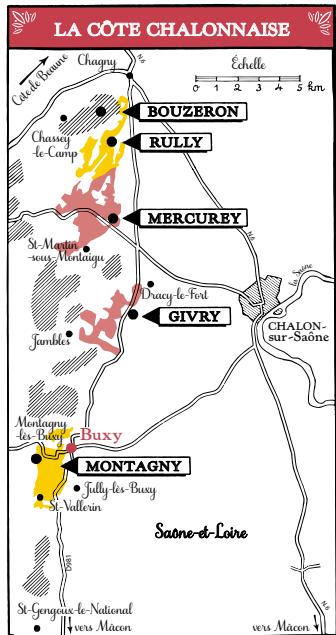
WINEMAKING AND MATURING

The grapes are hand-picked when perfectly ripe. The grapes are sorted and destemmed. Alcoholic fermentation using indigenous yeasts. Sulphiting only after malolactic fermentation. This wine is aged for 12 months in oak barrels.

TASTING NOTES

Dark red with purple highlights, this wine reveals notes of red fruit and blackcurrant. Intense on the palate, with mellow 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