

Millebuis

MERCUREY



GRAPE VARIETY

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

VINES

Wines bearing the Mercurey Appellation come from the communes of Mercurey and Saint-Martin-sous-Montaigu. Grown on hillsides at between 230 and 320 metres altitude, our vines source all the richness that is so typical of our Mercurey wine in chalky-clay and marly-limestone soils.

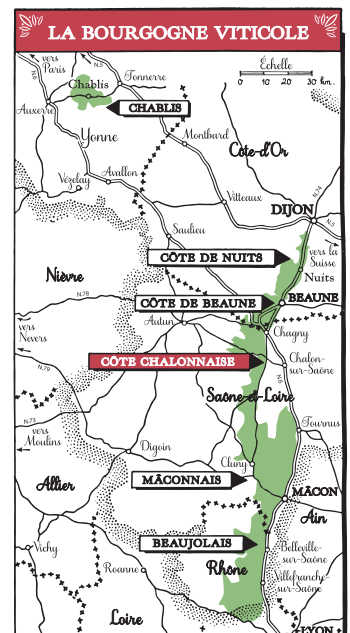
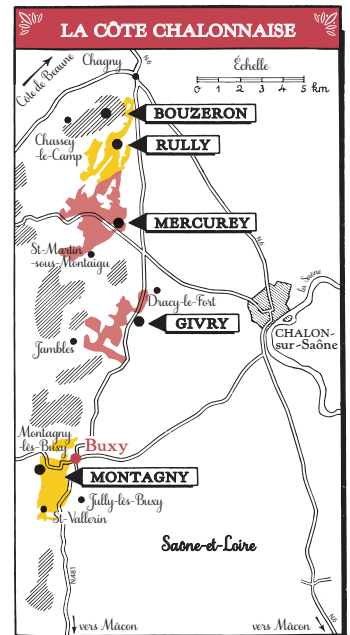
WINEMAKING AND MATURING

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

A stylish Bourgogne with ruby glints in a beautiful deep colouring. It gives out aromas of red fruit (raspberry, cherry) coupled with leather and spicy nuances. It is powerful and sensual in the mouth with plenty of substance and soft 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