



Millebuis

MONTAGNY



GRAPE VARIETY

Chardonnay, the emblematic variety of great white Bourgogne wines.

VINES

Wines bearing the Montagny Appellation come from 4 villages : Montagny-lès-Buxy, Buxy, Jullly-lès-Buxy and Saint-Vallerin. Grown on hillsides, the vines benefit from the sun early in the day. They spread across the communes of Jullly-lès-Buxy and Saint-Vallerin where they source all the vigour that is so typical of our Montagny wine from brown clay and limestone soils.

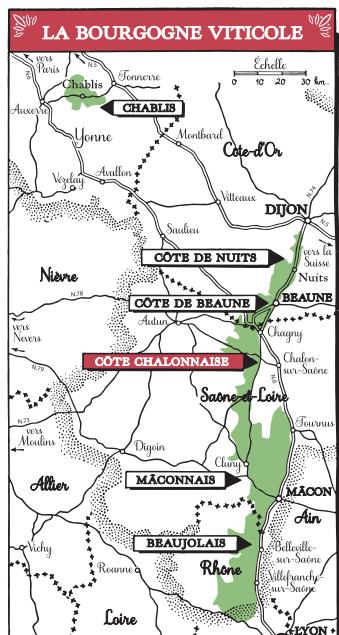
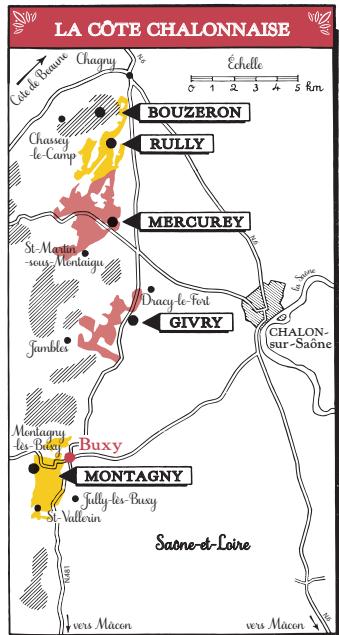
WINEMAKING AND MATURING

Crop harvested when perfectly ripe. Pneumatic pressing in order to maintain the quality of the juice. Measured settling of the must to obtain aromatic intensity. Alcoholic and malolactic fermentation in temperature-controlled stainless steel vats, followed by maturing on the lees to reveal the captivating taste of the wine and contribute to the body. Bottling at the optimum moment followed by a resting period before marketing.

TASTING NOTES

An attractive white Bourgogne with its luminous aspect. Very expressive thanks to a bouquet of white flowers (hawthorn and acacia) and white-fleshed fruit (apple, litchi). Fleshy and silky in the mouth with a lovely finish. A very pure expression of Chardonnay.

Serving temperature : 11 to 13°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