



Millebuis

RULLY



GRAPE VARIETY

Chardonnay, the emblematic variety of great white Bourgogne wines.

VINES

Wines bearing the Rully Appellation come from the communes of Rully and Chagny. Grown on hillsides, the vines source all the elegance that is typical of our Rully wine from pebbly soils that are composed largely of brown and chalky clay.

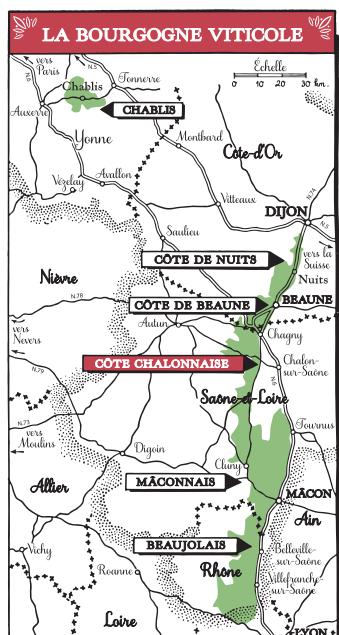
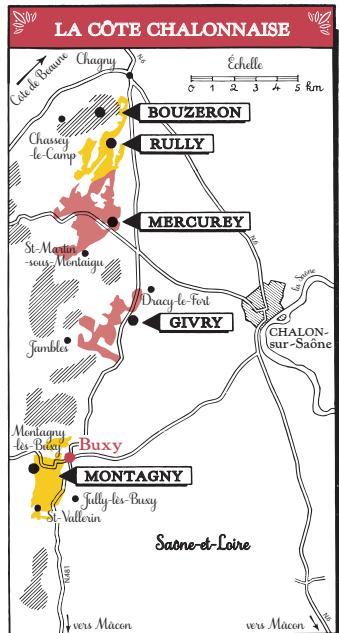
WINEMAKING AND MATURING

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

A glittering pale golden-coloured Bourgogne with a bouquet of citrus, fresh fruit aromas and a touch of spiciness. The rich fruitiness is found again in the mouth along with liveliness, freshness and rounded texture. 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