

Millebuis

RULLY



GRAPE VARIETY

Pinot Noir, the emblematic variety of great red 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.

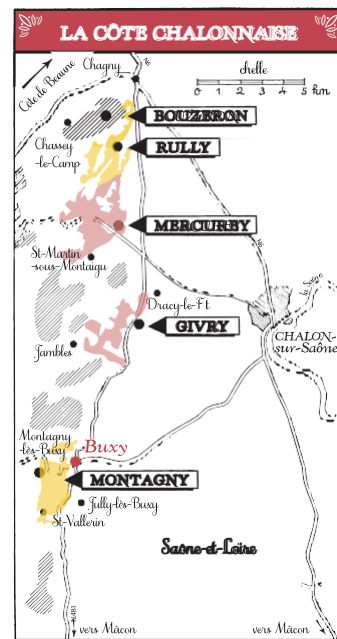
WINEMAKING AND MATURING

Crop harvested when perfectly ripe. 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

With its light ruby color, this wine reveals a bouquet of red fruits (pomegranate, cherry, cranberries) with spicy nuances. Elegant, the palate offers a beautiful structure, notes of redcurrant, raspberry, and melted tannins. A very pure expression of Pinot Noir.

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