

Millebuis

VIN VERMEIL



GRAPE VARIETY

Chardonnay and Pinot Noir, emblematic grape varieties of the great Burgundy wines.

VINES

Vin vermeil is a French wine exempt from the rules of the AOC. It is made from grapes from our vineyard. It brings to light the ancient practice of planting mixed red and white grape varieties in the same plot. A thousand-year-old tradition!

WINEMAKING AND MATURING

Short maceration of the Pinot Noir before light pressing, settling, and vinification like a white wine. The Chardonnays are vinified separately and then blended with the Pinot Noir after alcoholic fermentation. A fraction is aged in demi-muids (600 L barrels) to add complexity.

TASTING NOTES

A luminous color for this light red wine with citrus and summer fruit notes punctuated by a toasted almond finish. Full-bodied and crisp, it is a wine for sharing and joy. Best served at 12°C.

FOOD AND WINE PAIRINGS

This wine pairs well with an aperitif or an impromptu meal: tapas, charcuterie, cheeses, Italian salad, spring rolls, or more classic dishes.

Serving temperature: 12°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

A red
wine that
doesn't
seem to be!



Listen to Manuel Peyrondet,
Meilleur Sommelier de France 2008 and MOF,
who praises its finesse and originality.

