



Millebuis

CRÉMANT DE BOURGOGNE

Blanche



BLANC BRUT

In 1822, some wine merchants from Chalon-sur-Saône with vineyards in Rully and Mercurey invited a young winemaker from Champagne to their estates. This initiative resulted in the creation of sparkling white wine in Burgundy, and a thriving tradition. La Côte Chalonnaise is therefore the probable birthplace of Crémant de Bourgogne. Today our winegrowers cultivate vines specifically for Crémant production (mostly Pinot Noir), the harvest being vinified in our wineries and then transformed into sparkling wine at Caves Bailly Lapiere since 1998.

GRAPE VARIETIES

Pinot Noir et Chardonnay.

WINEMAKING AND MATURING

Only the best juices from the press are selected and vinified separately. Matured in stainless-steel vats for about 10 months, then in bottles on racks for over 36 months followed by disgorging.

TASTING

- Visual : Brilliant, pale golden colour.
- Nose : Notes of biscuit and ripe stone-fruit with a touch of white flowers and sweet almonds.
- Palate : Pronounced purity, depth and subtle minerality with remarkable length that slowly unfolds.

This is a celebration wine as it has both balance and substance. It will also pair well with refined cuisine.

Serving temperature : 10 - 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