

# Millebuis

## MONTAGNY 1<sup>ER</sup> CRU

### *Les Coères*



#### GRAPE VARIETY

Chardonnay, the emblematic variety of great white Bourgogne wines.

#### CLIMAT

With an area covering 34 hectares, “Les Coères” is the largest named Premier Cru plot in the Montagny Appellation. The vines are situated on a plateau and on slopes facing both North and South-East. They source the dense, mineral character that is so typical of our Montagny 1<sup>er</sup> Cru “Les Coères” in shallow soils composed of clay, blue marl and fossil-rich limestone.

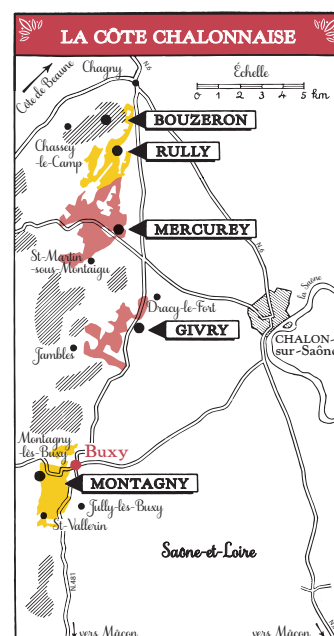
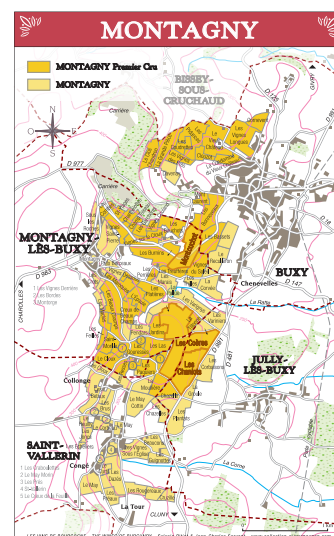
#### WINEMAKING AND MATURING

Crop harvested when perfectly ripe. Pneumatic pressing in order to maintain the quality of the juice. Measured settling of the must to reveal the richness of the terroir. Alcoholic and malolactic fermentation, along with some maturing in stainless steel vats, bring out the intensity of the flavours. Some maturing is also done in barrels to bring structure. Bottling at the optimum moment followed by a resting period before marketing.

#### TASTING NOTES

This luminous Bourgogne reveals a complex bouquet of fruit and flowers. It is upfront and structured in the mouth with flavours of cooked quince and almond. 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*



# MONTAGNY



- MONTAGNY Premier Cru
- MONTAGNY

