



DOMAINE MAXIME MILLET

PRESENTATION

Installé à Montagny-lès-Buxy, au cœur de la Côte Chalonnaise, le Domaine Maxime Millet s'inscrit dans la dynamique qualitative de cette appellation reconnue pour l'expression minérale et ciselée du Chardonnay. Créé au début des années 2010, le domaine est né de la volonté de Maxime Millet de valoriser les terroirs familiaux et de développer une signature propre, fidèle à l'identité de Montagny. Le vignoble couvre aujourd'hui environ une dizaine d'hectares, principalement situés sur les coteaux argilo-calcaires caractéristiques de l'appellation. Cette implantation privilégiée permet de produire des vins marqués par la fraîcheur, la tension et une belle précision aromatique. Le domaine concentre son travail sur les appellations phares du secteur, notamment Montagny Village et Montagny Premier Cru, ainsi que quelques cuvées en appellation régionale Bourgogne. Attaché à une viticulture respectueuse de l'environnement, Maxime Millet conduit ses vignes avec exigence et bon sens agronomique. Le travail des sols, la maîtrise des rendements et l'observation attentive de chaque parcelle traduisent une approche parcellaire rigoureuse. En cave, les vinifications visent à préserver la pureté du fruit et la lecture du terroir, avec un élevage mesuré, souvent en fûts, afin d'apporter structure et complexité sans masquer la minéralité naturelle des vins. À travers une production volontairement maîtrisée, le Domaine Maxime Millet incarne une nouvelle génération de vigneron de la Côte Chalonnaise : une génération tournée vers la précision, l'équilibre et l'authenticité, soucieuse de révéler avec justesse l'identité des climats de Montagny.

LOCATION

Located in the heart of the Côte Chalonnaise in Burgundy, the Montagny appellation is exclusively dedicated to Chardonnay. The vineyards of Domaine Maxime Millet lie on well-exposed hillsides, benefiting from steady sunshine and cooler nights that preserve the grape's natural freshness. This balance of ripeness and tension defines the signature style of white wines from southern Burgundy.

TERROIR

The clay-limestone soils typical of Montagny, combining marl and fractured limestone, shape a precise and vibrant Chardonnay. This mineral foundation brings finesse, freshness, and a subtle saline finish. Here, terroir plays a central role: it channels the fruit's maturity to deliver a wine that is both approachable and structured, true to its Burgundian identity.

IN THE VINEYARD

Vineyard work focuses on controlled yields and natural balance. The soils are carefully maintained to encourage deep root systems and steady water regulation. Meticulous pruning, canopy management, and close monitoring of ripeness ensure concentrated grapes without excess richness.

HARVEST

Harvest takes place at optimal maturity to preserve Chardonnay's aromatic freshness. Grapes are carefully selected to guarantee purity and precision. This strict attention during harvest ensures a clean, balanced profile from the very beginning of the winemaking process.

WINEMAKING

After gentle pressing, fermentation is conducted with precision to protect the wine's brightness and natural tension. The approach remains respectful and measured: guiding the wine rather than shaping it excessively. The objective is to reveal a luminous, expressive Chardonnay true to its origin.

AGEING

Aging seeks harmony between roundness and freshness. Lees aging adds volume and a subtle creamy texture while preserving mineral vibrancy. When oak is used, it remains discreet, supporting structure without masking the terroir's identity.

SERVING

Serve between 10–12°C (50–54°F) to highlight freshness and aromatic precision. A brief aeration in the glass allows the wine to gain breadth and complexity. Best enjoyed in a Burgundy-style white wine glass to showcase its structure and finesse.

AGEING POTENTIAL

3 to 5 years



DOMAINE MAXIME MILLET

AOP Montagny
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

TASTING

The nose reveals notes of citrus, fresh apple, and white flowers, lifted by a delicate buttery nuance. On the palate, the attack is clean and balanced, with a supple yet lively texture. The finish is fresh and lightly saline, extending the tasting experience with elegance. An approachable yet precise Montagny, marked by the purity of Chardonnay.

FOOD PAIRINGS

Perfect with sole meunière, mussels and fries, mushroom risotto, or herb-roasted chicken. It also pairs beautifully with crisp vegetable stir-fries, fish ceviche, or a selection of fresh and aged goat cheeses. Its freshness and mineral tension make it a versatile white wine, equally enjoyable at the table or as an aperitif.