



Domaine
Bernard Millot

vigneron récoltant



100 Noms

Bourgogne Passe-tout-grains

Grape variety	2/3 Pinot Noir and 1/3 Gamay
Classification	Bourgogne
Harvest	Manual
Vinification	Pre-fermentation cold maceration for 4 to 6 days. Maceration of destemmed grapes for 6 to 8 days. Pumping over throughout the maceration process; punching down at the end of alcoholic fermentation. Malolactic fermentation in barrels.
Maturation	500-litre oak barrels, used 3 to 5 times, for 1 year.
Bottling	At the estate
Laying down	4 to 6 years
Serving temperature	10 to 12°C

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