



Domaine
Bernard Millot

vigneron récoltant



Beaune 1^{er} cru 'Les Sizies'

Grape variety	Pinot Noir
Classification	Premier cru
Harvest	Manual
Vinification	Cold maceration for one week, followed by alcoholic fermentation for 8 to 12 days. Pumping over once or twice a day for the first 5 to 6 days, then punching down. Decanted into casks after 10 to 12 days of settling to obtain a selection of fine lees.
Maturation	Oak barrels – 20% new and 80% that have aged 2 to 10 wines; maturation on lees for 12 months. Racking, then blended for 4 to 6 months.
Bottling	At the estate
Laying down	10 to 15 years
Serving temperature	14 to 16°C

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