



Domaine
Bernard Millot

vigneron récoltant



Bourgogne Côte d'Or

'Les Magnys'

Grape variety	Chardonnay
Classification	Village
Harvest	Manual
Vinification	Direct pressing for 3 to 4 hours; static débourage; alcoholic fermentation in barrels without adding yeast; malolactic fermentation in barrels.
Maturation	10% new oak barrels and 90% barrels of 2 to 10 uses; maturation on lees for 12 months without bâtonnage.
Bottling	At the estate
Laying down	4 to 6 years
Serving temperature	13 to 15°C

Domaine Bernard Millot - 27, rue de Mazeray - 21190 Meursault - 03 80 21 20 91

contact.millotb@domaine-millot.comwww.domaine-millot.comwww.domaine-millot.com