



Domaine
Bernard Millot

vigneron récoltant



Bourgogne Côte d'Or

Grape variety	Pinot Noir
Classification	Regional
Locality	'Les Grands Clous Perrons' and 'Les Pellans' blend
Harvest	Manual

Vinification

The grapes are completely destemmed and the harvest undergoes cold maceration (4 to 6°C) for 5 to 7 days. Alcoholic fermentation begins naturally, and lasts 8 to 12 days. Pressing at the end of fermentation. The wine remains in the vats for 4 to 6 days in order to select the finest lees after decanting. It is then placed in barrels and stainless steel vats where it undergoes malolactic fermentation.

Maturation

50% stainless steel vats and 50% 500-litre barrels of 2 to 10 uses; maturation on lees for 9 months.

Bottling

At the estate

Laying down

4 to 7 years

Serving temperature

13 to 15°C

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