



Domaine
Bernard Millot

vigneron récoltant



Capucine

Grape variety	Chardonnay
Classification	Vin de France
Harvest	Manual
Vinification	Direct pressing for 3 to 4 hours; static débourage; alcoholic fermentation at a low temperature, and malolactic fermentation. Racking at the end of MLE.
Maturation	Stainless steel vats.
Bottling	At the estate
Laying down	4 to 6 years
Serving temperature	10 to 12°C

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