



Domaine
Bernard Millot

vigneron récoltant



Hommage

Grape variety	Syrah
Classification	Vin de France
Harvest	Manual
Vinification	Whole bunch maceration for 6 to 8 days. Pumping over throughout the maceration and punching down at the end of alcoholic fermentation. Malolactic fermentation in barrels.
Maturation	500-litre oak barrels of 3 to 5 uses for 1 year.
Bottling	At the estate
Laying down	4 to 6 years
Serving temperature	13 to 15°C

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