



Domaine
Bernard Millot

vigneron récoltant



Meursault 1^{er} cru

'Les Perrières'

Grape variety	Chardonnay
Classification	Premier cru
Harvest	Manual
Vinification	Direct pressing for 3 to 4 hours; static débourage; alcoholic fermentation in barrels without adding yeast; malolactic fermentation in barrels.
Maturation	20% new oak barrels and 80% barrels of 2 to 10 uses; maturation on lees for 12 months without bâtonnage.
Bottling	At the estate
Laying down	15 to 18 years
Serving temperature	13 to 15°C

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