



Domaine
Bernard Millot

vigneron récoltant



Meursault

'En la Barre'

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 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 10 to 12 years

Serving temperature 10 to 12°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