



Domaine
Bernard Millot

vigneron récoltant



Meursault

Grape variety	Chardonnay
Classification	Village
Locality	'Les Crotots' and 'Au Village' blend
Harvest	Manual
Vinification	Direct pressing for 3 to 4 hours; static débourage; alcoholic fermentation in barrels without adding yeast; malolactic fermentation in barrels.
Maturation	10% new oak barrels and 90% 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

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