



Domaine
Bernard Millot

vigneron récoltant



Meursault

'Les Chaumes'

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

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