



Domaine
Bernard Millot

vigneron récoltant



Meursault

'Les Criots'

Grape variety	Pinot Noir
Classification	Village
Harvest	Manual
Vinification	Pre-fermentation cold maceration for 4 to 6 days. Macération of destemmed grapes for 6 to 8 days. Pumping over throughout the maceration process; 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	8 to 10 years
Serving temperature	16 to 18°C

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