



Domaine
Bernard Millot

vigneron récoltant



Meursault

'Les Petits Charrons'

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