



Domaine
Bernard Millot

vigneron récoltant



On ne l'appelle pas

Grape variety	2/3 Pinot Noir and 1/3 Gamay
Classification	Vin de France
Harvest	Manual
Vinification	Direct pressing for 3 to 4 hours; static débouillage; carbon decolorisation; alcoholic fermentation in barrels without adding yeast; malolactic fermentation in barrels.
Maturation	Stainless steel vats for 9 months on lees.
Bottling	At the estate
Laying down	4 to 6 years
Serving temperature	10 to 12°C

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