

**Milan Bourgogne Blanc**  
**Domaine Philippe Milan**  
**France - Burgundy - Bourgogne AOC**

The wine is produced from vines planted in the commune of Chassey le Camp at high elevation, which brings freshness to this Chardonnay. Ripe fruit is nicely balanced with delicate notes of oak and a hint of citrus on the finish. Full flavored and complex.

## Specifications

<b>Appellation</b>	Bourgogne AOC
<b>Wine Type</b>	White
<b>Varietals</b>	100% Chardonnay
<b>Age of Vines</b>	25 years old
<b>Vinification</b>	Pneumatic pressing at 1.6 bar. Strict racking for about 24 hours to keep only the finest lees, then the must is put into barrels with possible chaptalization before alcoholic fermentation so that the wood intake is as fine as possible. Aging 100% in barrels with about 20% new oak. Malolactic fermentation. Aging for about 10 to 11 months to obtain freshness and balance. Tight filtration to keep a nice clarity and shine.



## Codes, Weights and Measures

<b>UPC</b>	7 84585 01610 5
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 01610 2
<b>Case Weight</b>	37
<b>Cases/Pallet</b>	55
<b>Layers/Pallet</b>	11
<b>SRP</b>	\$ 28.99 USD 750mL Bottle