

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

The wine is produced from Pinot Noir grapes planted between 1963 and 1978 in the commune of Chassey Le Camp (extreme north of the Chalonnaise coast). The vineyard spreads over about 1.50 hectare with an average yield of 45 hl / ha. to reach optimum maturity for the grapes. This Pinot Noir is lightly colored with loads of flavors, especially cherry. Very fresh and aromatic with a long finish.

**Specifications**

<b>Appellation</b>	Bourgogne AOC
<b>Varietals</b>	100% Pinot Noir
<b>Vinification</b>	Cold pre-fermentation maceration 8/10 ° c for 5 to 7 days, yeasting in order to have a quick start in alcoholic fermentation after this phase of latency to avoid any organoleptic deviations, vatting from 15 to 18 days max as well as a 30/32 ° C warm fermentation for 3 days in order to keep the color and fruity aromas of the cuvée. No pigeage for this wine to avoid vegetal aromas. /> Dewatering as soon as the temperature drops to 20 ° C, then pressing. 100% of the wine is aged for 10-12 months in 228 liter French oak barrels (15 to 20% new oak) to bring a little more structure to the wine.



**Codes, Weights and Measures**

<b>UPC</b>	7 84585 01611 2	7 84585 01612 9
<b>Units/Case</b>	12	12
<b>Unit Size</b>	750 mL	375 mL
<b>Container</b>	bottle	bottle
<b>SCC</b>	1 07 84585 01614 0	1 07 84585 01612 6
<b>Case Weight</b>	37	20
<b>Cases/Pallet</b>	42	55
<b>Layers/Pallet</b>	7	11
<b>SRP</b>	\$ 28.99 USD 750mL Bottle	\$ 15.99 USD 375mL Bottle