

Domaine Muzard

France - Borgogna Côte de Beaune - Santenay



SANTENAY CHAMPS CLAUDE

100% Pinot Noir

Production area: 20 metres from the bottom of des Morgeot on a gentle slope facing east

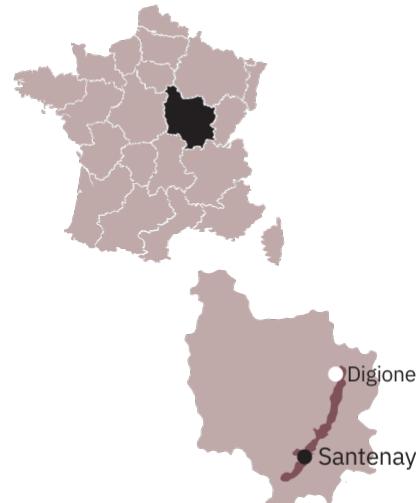
Harvest: manual

Vinification: the grapes are pressed and the must is slightly settled before being put into barrels, the alcoholic fermentation takes place with indigenous yeasts

Refinement: malolactic fermentation takes place completely during the winter in underground cellars, the wine is matured for 10 months in 350-litre barrels, one third of the cuvée is aged in tonneaux

Color: straw yellow

Alcoholic Grade: 13% vol



Ownership/Founders Claude, Hervé and Capucine Muzard /

Lucien Muzard

Start of Activity 1993

Vitiviniculture Sustainable

Hectares 18

Bottles produced 100.000

Domaine Muzard was founded in the 60s by Lucien Muzard, who with his fervent passion passed on to his children the value of working the land. His eldest son, Claude, joined him in 1987 while Hervé three years later. Despite having learned the basics of the trade from their father, they studied at the Beaune wine school and gained experience from the nearby Clos Bellefond and Domaine Prieur, anchored in their strong loyalty to the land of Santenay. The Domaine today has 18 hectares of which 80% pinot noir and 20% chardonnay. Through long ageing, even in large vats, and significant proportions of 'vendange entière' (up to 100%), the two brothers together with Capucine, Claude's daughter, give life to wines of great pleasantness, perfect interpreters of the terroir of Santenay.