

# Domaine Muzard

France - Borgogna Côte de Beaune - Santenay



**Ownership/Founders** Claude, Hervé and Capucine Muzard / Lucien Muzard

**Start of Activity** 1993

**Vitiviniculture** Sustainable

**Hectares** 18

**Bottles produced** 100.000

## 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



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 entiere' (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.