

Domaine Muzard

France - Borgogna Côte de Beaune - Santenay



SANTENAY 1ER CRU CLOS FAUBARD

100% Pinot Noir

Production area: Clos Faubard, 300 metres above sea level at the top of the hill, facing south-east

Terrain: povero e calcareo

Harvest: manual

Vinification: the grapes are destemmed, approx. 30% of the whole grapes are stored, alcoholic fermentation with indigenous yeasts, in vats for 18/20 days

Refinement: in barrels of which 20% new

Color: deep red

Flavor: dense and intense, structured

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.