

Domaine Muzard

France - Borgogna Côte de Beaune - Santenay



SANTENAY 1ER CRU MALADIÈRE
100% Pinot Noir

Production area: Maladière is a steep rocky hill facing southeast.

Terrain: base calcarea fessurata ricoperta da un sottile strato di terriccio

Harvest: manual

Vinification: The grapes are never crushed; most of the grapes are de-stemmed and stored about 30 percent whole cluster. Alcoholic fermentation takes place with indigenous yeasts. The wine undergoes light punching down during fermentation

Refinement: After 18-20 days, the wine is racked and blended with the pressed wine for aging in Burgundy oak barrels, 15-20% of which are new. One third of the cuvée is aged in large oak vats

Color: ruby red

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.