

Domaine Muzard

France - Borgogna Côte d'Or - Santenay



Ownership/Founders Lucien Muzard / Claude et Hervé Muzard

Start of Activity 1993

Vitiviniculture Sustainable

Hectares 18

Bottles produced 100.000

SANTENAY PRIMER 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 raked 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

