

# Domaine Muzard

France - Borgogna Côte de Beaune - Santenay



## SANTENAY VIEILLES VIGNES

100% Pinot Noir

**Production area:** These vineyards are located at an average altitude of 270 m. Grapes from three plots are blended to create this cuvée. The vineyards are located in Santenay, in the centre of the village towards Maranges

**Terrain:** dolci pendii, esposti a est, su un terreno argilloso-limoso con occasionali rocce calcaree che sporgono qua e là

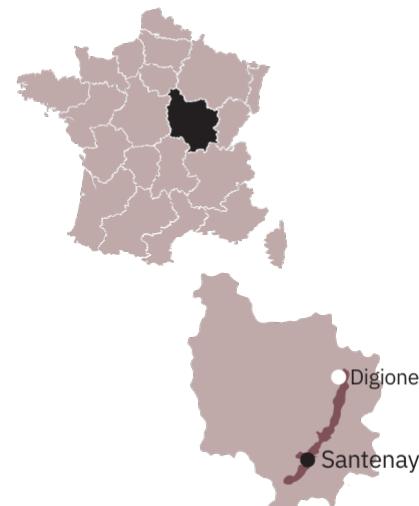
**Harvest:** manual

**Vinification:** most of the grapes are de-stemmed and stored about 30 per cent 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 to be aged in Burgundy oak barrels, 30% of which are new

**Color:** ruby red

**Alcoholic Grade:** 12,5% 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.