

# Santenay Beauregard

PREMIER CRU



## LOCATION

Thin soil over varied limestone base. Beauregard is a Premier Cru situated just above Gravières.

## IN THE VINEYARD

The ground is ploughed, the vines are de-budded, trained, de-leafed, aerated and grapes harvested by hand. The vines has more of 60 years.

## VINIFICATION

The only cuvée on the Domaine which is vinified using 100 % whole bunches. The grapes are placed in vats for cold maceration over several days. Alcohol fermentation is achieved with indigenous yeast. The wine is subjected to light cap-punching or pigeage during vatting.

## MATURING

After 18 to 20 days, we devat and blend free run wine with press wine for maturation in Burgundian oak barrels, 15 to 20% of which are new.

## SPECIFICATIONS

Alcohol content : 13%vol.  
Ageing Potential : 5 to 10 years  
Serving : 14-15°C

## LUCIEN MUZARD & FILS

11 rue de la Cour Verreuil  
21590 Santenay  
Tel. 03 80 20 61 85  
[lucienmuzard71@gmail.com](mailto:lucienmuzard71@gmail.com)  
[www.domainemuzard.com](http://www.domainemuzard.com)



Do not hesitate to contact us by e-mail for any further information.

LUCIEN MUZARD & FILS  
SANTENAY