

## **LUCIEN MUZARD & FILS**

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# Santenay Champs Claude

**VIEILLES VIGNES** 

## LOCATION

This terroir is situated at an altitude of 270 meters. The parcel stands next to Morgeot de Chassagne, on an east-facing gentle slope. Clay loam soil where the limestone rock is within a plough's reach.

## IN THE VINEYARD

We work 1.49 hectares for an annual production of 550 crates. The average age of the vines is of over 70 years, they are pruned using the Cordon Royat system. The ground is ploughed, the vines are de-budded, trained, de-leafed, aerated and grapes harvested by hand.

## **VINIFICATION**

The grapes are never crushed, a major part of the grapes is destemmed and we keep around 30% as whole bunches. Alcohol fermentation is achieved with indigenous yeast. The wine is subjected to gentle 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 : 12,5 %vol. Ageing Potential : 3 years

Serving: 14-15°C

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

