



LUCIEN MUZARD & FILS

11 rue de la Cour Verreuil
21590 Santenay
Tel. 03 80 20 61 85
lucienmuzard71@gmail.com
www.domainemuzard.com



Chassagne- Montrachet

VIEILLES VIGNES

LOCATION

The vines are planted on a loam terroir that keeps a lot of freshness in its subsoils.

IN THE VINEYARD

The parcel covers 24 ares -0.59 acres-, the vines are over 70 years old. 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

Tasting : In an ever-colourful style, with flavoursome notes of fresh fruit, this wine has a solid substance without losing anything to extraction. Exquisite mouth-filling flavours coupled with a noble texture for this delectable wine when it's young.

Alcohol content : 13%vol.

Ageing Potential : 5 to 10 years

Serving : 14-15°C

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

