

# Santenay Maladière

PREMIER CRU



## LUCIEN MUZARD & FILS

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## LOCATION

*Sitting on a fissured limestone base covered in a thin layer of loam, Maladière is a steep south-east facing rocky hillside*

## IN THE VINEYARD

*We grow 4.35 hectares on this hillside with vines that are on average 35 years old. The steep slope means we've had to grow grass to contain erosion. The vines are de-budded, de-leafed on rising-sun side to get the bunches of grapes used to the sun and to aerate the foliage.*

## 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. A third of the cuvée is matured in large Foudre oak vats.*

## SPECIFICATIONS

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

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

