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Pommard Les Cras

VIEILLES VIGNES

LOCATION

This deep, filtering, rocky soil is made off fine clay on limestone. The parcel is located at the bottom of the Pommard hill, near the Pommard cross, on the Volnay side.

IN THE VINEYARD

The parcel covers 31 ares and the vines, which are on average more than 80 years old, are pruned in the single Guyot style. The ground is ploughed, the vines are de-budded, trained, de-leafed, aerated and 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 : With its fruity, spicy aromas and violet tones, the wine fully expresses the Pommard terroir through the voluptuous body that the age of the vines conveys. This is a deep wine, concentrated with delicate tannins
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.

