

LUCIEN MUZARD & FILS

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Santenay

VIEILLES VIGNES

LOCATION

This terroir is situated at an altitude of 270 m. The grapes of three parcels are blended to create this cuvée. The vines are located towards Chassagne, at the centre of the village and towards les Maranges. They are all on gentle slopes, east-facing, on a clay-loam soil with the occasional limestone rock protruding here and there.

IN THE VINEYARD

We work 3 hectares for an annual production of 1200 crates. The average age of the vines is of over 60 years, pruned in the Cordon Royat method. The ground is ploughed, the vines de-budded, trained, deleafed, aerated and grapes harvested manually

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, 30% 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.

