

# Santenay Clos des Mouches

PREMIER CRU



## LOCATION

It is the smallest of the Santenay Premier Crus vineyards. It is located on a south facing hillside, on shallow top soil that sits on a Jurassic Oolitic limestone base. In bygone days, this is where bee hives would be set up, in the days when bees were referred to as mouches à miel, literally “honey flies”.

## IN THE VINEYARD

We purchase the grapes on this parcel which we have overseen for several years. The vines, planted in the early 80s, are worked in the same way we would, pruned in Cordon Royat style, de-budded, aerated. The ground is ploughed, the vines de-budded, trained, de-leafed, aerated and harvested by hand. We carry out all the mechanical work ourselves.

## 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 : 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.

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