

Domaine Cluzeaud



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Appellation: Bourgogne Blanc

Place: Les Petits Prés

Variety of grape: 100 % Chardonnay

Picking: by hand

Vinification: The grapes are taken from the vine to the estate in crates. After sorting, the clusters of grapes are lightly pressed. Pressing is carried out in accordance with generations of pure Burgundy tradition using a top-quality vertical hydraulic hand press. Alcohol fermentation is carried out in a stainless steel vat for about 8 days and then the wine is racked.

Ageing: ageing is in oak barrels for a period of 12 months in our cellars with stirring of the lees and part in stainless steel tanks (malo-lactic fermentation).

Bottling takes place on the estate.

Keeping potential: from 3 to 5 years

Should be served with: starters, fish, white meats and all types of cheese.

Serving temperature: 10° to 12°C.

Description of the wine: a brilliant pale yellow with hints of green.

A fresh and elegant nose with the aroma of fresh fruit and freshly cut citrus fruits.

A wine that is mellow on the palate with a lively and fresh attack and notes of fresh fruit and vanilla.



GRANDS VINS DE BOURGOGNE

Volnay - Pommard - Pernand Vergelesses - Chorey les Beaune