

Domaine Cluzeaud



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Appellation: Bourgogne Rouge

Place: from several parcels of land (*Les Coulézain, les Petits Prés and les Lurets*)

Variety of grape: 100 % Pinot noir

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. The whole bunch is macerated without pressing, with only daily over-pumping in order to obtain the full aromatic structure and colour of the wine. The time in the vat is about 15 days with alcoholic fermentation. Pressing is carried out following generations of pure Burgundy tradition using a vertical hydraulic hand press.

Then the wines are racked and put into barrels.

Ageing: ageing is partly in oak barrels for a period of 18 months in our cellars and partly in stainless steel vats (malo-lactic fermentation). Bottling takes place on the estate.

Keeping potential: over 5 years.

Should be served with: red meat, meat in sauces and ripe cheese.

Serving temperature: 14° to 16°C.

Description of the wine: a beautiful brilliant ruby red robe.
A fresh and elegant nose based on fresh fruits.
On the palate it proves to be a supple, slightly full, fresh and fruity wine.



GRANDS VINS DE BOURGOGNE

Volnay - Pommard - Pernand Vergelesses - Chorey les Beaune