

Domaine Cluzeaud



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Appellation: Chorey-les-Beaune

Place: Les Beaumonts

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 in oak barrels for a period of 18 to 24 months in our cellars (malo-lactic fermentation).
Bottling takes place on the estate.

Keeping potential: over 5 years.

Should be served with: cold starters (pork meats), roasted or grilled red meats and soft cheese.

Serving temperature: 14° to 16°C

Description of the wine: a beautiful brilliant ruby red colour.
A fresh and elegant nose.

On the palate it proves to be a supple, light and elegant wine with the aroma of red fruits (cherries).



GRANDS VINS DE BOURGOGNE

Volnay - Pommard - Pernand Vergelesses - Chorey les Beaune