

Domaine Cluzeaud



2, rue de la cave des Ducs
21190 VOLNAY
Tél-Fax : +33(0)3.80.21.62.84
contact@domaine-cluzeaud.com
www.domaine-cluzeaud.com

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

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Appellation: Bourgogne Aligoté

Place: In Rénon

Variety of grape: 100 % Aligoté

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 (10% new barrels) for a period of 12 months in our cellars with part in stainless steel vats (malo-lactic fermentation). Bottling takes place on the estate.

Keeping potential: from 3 to 5 years

Should be served with: aperitif, starters, fish, white meat.

Serving temperature: 8° to 12°C.

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

The fresh nose is to be noted with aromas of freshly cut citrus fruits.

Lively on the palate, extremely fresh with a slightly acidulous character and good aromatic persistence.



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Appellation : Pernand-Vergelesses

Place: Les Boutières

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 (20% new barrels) for a period of 14 months in our cellars with stirring of the lees (malo-lactic fermentation). Bottling takes place on the estate.

Keeping potential: over 5 years.

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

Serving temperature: 10° to 12°C

Description of the wine: endowed with a beautiful pale yellow colour tending to gold and beautiful brilliance.

On the nose, great aromatic complexity with notes of fresh citrus fruits, toast and vanilla.

Very elegant on the palate with body and volume. Notes of citrus and vanilla can be detected with great aromatic persistence and a very smooth finish.



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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.



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Appellation: Volnay

Place: from several parcels of land (*les Petits and Grands Poisots, les Petits Gammays, 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 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: Meats (beef, veal, lamb ...), meat in sauces and soft cheese.

Serving temperature: 15° to 18°C.

Description of the wine: a ruby red colour, deep and brilliant.

Its nose is fresh and based on aromas of small red fruits.

On the palate, it proves to be an elegant wine, both fine and complex with notes of ripe fruit.



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Appellation: Volnay

Place: Beau Regard

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 8 years.

Should be served with: red roast or grilled meat, meat in sauces or marinated, also game and ripe cheese.

Serving temperature: 15° to 16°C.

Description of the wine: a ruby red colour, deep and sustained. A seductive and complex nose with pronounced notes of ripe red fruits. Ample and generous on the palate, very rounded and of great complexity.



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Appellation: Volnay 1er cru

Place: from several parcels of land (*la Carelle sous la Chapelle, les Chanlins*)

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 10 years (wine for long-term keeping)

Should be served with: red roast or grilled meat, meat in sauces or marinated and ripe cheese.

Serving temperature: 15° to 18°C.

Description of the wine: a ruby red colour, deep and brilliant. a complex and elegant nose based on small fruits and with notes of blackcurrant buds. On the palate it is a powerful wine, rounded with great aromatic finesse.



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Appellation: Volnay 1er Cru Clos des Chênes

Place: Clos des Chênes

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 10 years (wine for long-term keeping)

Should be served with: red roast or grilled meat, meat in sauces or game and ripe cheese.

Serving temperature: 15° to 18°C.

Description of the wine: a ruby red colour, deep and brilliant. A complex nose with aromas of ripe red fruits and hints of brushwood. On the palate it proves to be a powerful and fine wine of great aromatic complexity and beautifully balanced.



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Appellation: Pommard

Place: Les Cras

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 10 years (wine for long-term keeping)

Should be served with: red roast or grilled meat, meat in sauces or marinated and ripe cheese.

Serving temperature: 14° to 16°C.

Description of the wine: a sustained deep ruby red colour.
A fresh and complex nose based on red fruits with some warm notes.
Ample and rich on the palate, beautifully full-bodied combining perfectly with its great aromatic complexity.



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Appellation: Pommard 1er Cru Les Combes-Dessus

Place: Les Combes Dessus

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 10 years (wine for long-term keeping)

Should be served with: red roast or grilled meat, meat in sauces or marinated and ripe cheese.

Serving temperature: 14° to 16°C.

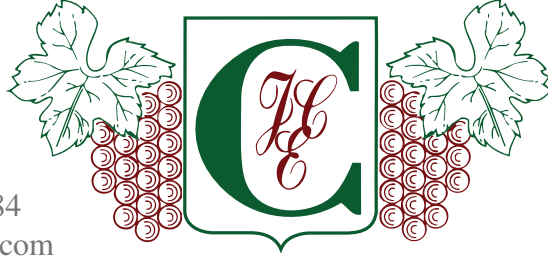
Description of the wine: superb brilliance and a deep ruby red. A powerful and complex nose based on aromas of small red fruits and a few notes of vanilla. Ample and structured on the palate with distinct and elegant tannins opening into aromatic complexity.



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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).



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