

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: 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.



GRANDS VINS DE BOURGOGNE

Volnay - Pommard - Pernand Vergelesses - Chorey les Beaune