

# Domaine Cluzeaud



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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.



## GRANDS VINS DE BOURGOGNE

Volnay - Pommard - Pernand Vergelesses - Chorey les Beaune