

Domaine Cluzeaud



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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.



GRANDS VINS DE BOURGOGNE

Volnay - Pommard - Pernand Vergelesses - Chorey les Beaune