

# Domaine Cluzeaud



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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.



## GRANDS VINS DE BOURGOGNE

Volnay - Pommard - Pernand Vergelesses - Chorey les Beaune