

Domaine Lucien Muzard et Fils

Santenay



Whole cluster fermentations, between 30 and 40% in recent vintages, have returned for the reds (80% of the production) ... The wines produced here for a number of vintages now are regularly excellent.

La Revue du Vin de France, Les Meilleurs Vins de France 2016

The style of reds is exemplary with Santenays displaying a real fullness.

Bettante & Desseauve, Guide des Vins 2016

Brothers Claude and Hervé Muzard trace their lineage in Santenay back to 1645. They see themselves as part of a long tradition of farmers, and since 2005 they have set the domain on a path of sustainable farming. Their 13 hectares are farmed organically in vintages that do not require excessive copper applications -- something they see as far from benign. They plow their rows and shun any use of herbicides, pesticides or chemical fertilizers. Fermentation is done with roughly a third of whole clusters, and there's no addition of cultivated yeast or enzymes. They stopped punch downs in the cellar in 2013 and went with a new, super-gentle system of pumping over the juice (the juice is sprayed onto the cap in a misting shower). Elevage takes place in barrels (or increasingly in large foudres) of which no more than 20-25% are new each year. The reds are not fined and are only lightly filtered.

There has been a steady evolution chez Muzard since I first visited them in 1999. In the early days, as young growers, they went for power and extraction (didn't we all?). In their thirties, they turned their focus to the vines and for several years were certified for organic viticulture. Now, in their forties, they're marching steadily toward better, less-extracted and more refined wines. Everything came into sharp focus with the 2014 vintage; these are, without question, the finest wines that I have ever tasted from this domain.

Roy Cloud