

## Rated top ten “Best value producers” Burgundy - Wine Report (by Clive Coates)



# Lucien Muzard et Fils

(Bio-Dynamic)

Burgundy (Santenay)

With family lineage in the village of Santenay going back to 1645 the Muzard family have over many centuries built up an enviable assortment of prime vineyards located around the village and into the neighbouring appellations of Chassagne-Montrachet and Maranges (and more recently in Meursault producing some extremely impressive whites).

Lucien Muzard's sons, Hervé and Claude now run the domaine having started work in the vineyards from 1992. At this time they also took the decision to market the wines themselves rather than selling to negociants as their father and previous generations had done. The domaine has been farmed on organic principles for over a decade and in 2011 achieved bio-dynamic certification.

Claude describes a ‘traditional approach’ to winemaking; hand-harvesting, sorting and predominantly destemming the fruit – though when they consider the raw materials good enough some stems are retained. Fermentation relies on their native yeast populations, in temperature controlled (a nod to modernism) wooden fermenting tanks, and typically lasts about two weeks before pressing, settling and then placing the wines into barrels. The Muzard wines are often slightly reductive when first bottled as they retain plenty of carbon dioxide dissolved in the wine – so younger bottles will always benefit from decanting. The Muzard's wines provide some of the finest values to be found from the Côte d'Or.



### White wines

#### **2015 Meursault ‘Meix Chavaut’**

Made from tiny yields from old vines in the lieu-dit of Meix Chavaut located high up on the slope behind the village adjoining Les Luchets. This vintage shows exceptional intensity and clarity with vibrant acidity behind the rich slightly honeyed and nutty fruit. Finishes with a chalky note and intense lingering clarity. This is outstanding village Meursault.

### Red wines

#### **2014 Bourgogne Rouge (stelvin-luxe closure)**

Deeply coloured and more aromatic and silky than the 2013 this vintage shows just how immediately charming the very best wines from the excellent 2014 vintage can be.

#### **2014 Santenay Rouge ‘Champs Claude’ vieilles vignes**

Champs Claude borders the Chassagne-Montrachet appellation with some serious pedigree, coming up under the greater Morgeot vineyards to abut the 1er cru Clos Chareau. The vines date from the 1920s and average a venerable 75 years of age. The domaine owns 2.69 hectares (6.64 acres) and makes roughly 1,400 cases in a normal year.

#### **2013 Santenay Rouge 1er Cru ‘Maladières’**

Maladière takes its name from malady, referring to sick-ness. Maladière's hill rises steeply up behind the lower village and gets bathed in sunshine. Thus long ago in the distant dark ages this hillside was considered a healthy place to house the leper colony. Maladière has some of the same Côte de Nuits limestone as Faubard, giving the iron minerality underpinning in the wine. Maladière is a cooler site than the vineyard sites on the north side of the village and is known to produce the most feminine wines, with perfume and elegance. The brothers have 4.82 hectares (11.91 acres) of 40+ year old vines here, a significant holding, and produce as much as 2,500 cases in a good year.

#### **2014 Santenay Rouge 1er Cru ‘Clos de Tavannes’**

One of the smaller 1er cru's at 5.32 hectares which can also take the labels of Santenay Clos de-Gravières Tavannes or Les Gravières. There is the same limestone and clay of the other 1ers except that there is also a little sand in soil. “My personal favourite remains the Santenay Premier Cru Clos de Tavannes; a supple wine of roundness and mouth-watering pinot flavours; it can be a precocious wine but one that, should you wish, will age very well indeed.” Bill Nanson - The Burgundy Report

#### **2015 Pommard ‘Les Cras’ vieilles vignes**

From vines planted in 1922, from a relatively low-lying vineyard towards the border with Volnay. Les Cras comes from the word ‘craie’ which translates as lime. Low yielding from a parcel of less than 0.5ha the wines are sweetly lifted with blueberry and plum but with a tightly concentrated palate.



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Although Santenay is both their home and the core of their vineyards, Maranges, Chassagne-Montrachet, Pommard, Puligny, Volnay and even Corton-Charlemagne can, from time to time, be found in the domaine's cellar, some of which have been bought in as grapes; despite such excursions, the domaine produces overwhelmingly red wine, much of it from stocks of old vines from in and around Santenay. Ten of the domaine's sixteen hectares – also mainly in Santenay – are rated as 1er Cru, less than one hectare of the total producing regional appellations.

Claude and Hervé have long since abandoned the use of herbicides, allowing grass to grow between their rows; since 2005 the domaine's vines have been managed by organic methods, and they have been certified Biodynamic since 2011.

Claude describes a 'traditional approach' to winemaking; hand-harvesting, sorting and predominantly destemming the fruit – though when they consider the raw materials good enough some stems are retained. Fermentation relies on their native yeast populations, in temperature controlled (a nod to modernism) wooden fermenting tanks, and typically lasts about two weeks before pressing, settling and then placing the wines into barrels.

All the Muzard wines mature in lightly toasted oak barrels from Damy of Meursault; depending on the vintage thirty to forty percent of which could be new. The domaine's barrels are replaced once they reach four years old. Vintage dependant, elevage in barrel may last twelve to eighteen months. Three months before bottling the wines are racked and assembled to allow the fine sediment to sink; permitting bottling without fining or filtration.

## White wines

### 2010 Santenay BLANC 'Champs Claude'

**SOLD OUT**

*This vineyard adjoins Chassagne-Montrachet 1er cru Morgeot. The vines are situated only twenty metres from the bottom of Morgeot on a clay and limestone soil. The wine is fermented in barrels using 40% new, where it stays for a period of 10 months before racking into tank for 2 months prior to bottling. Citrus, floral notes and racy mineral freshness are supported by a plump, mid weight wine. The fine and racy finish speaks of its terroir and adds length and elegance to this wine that is very much on the Chassagne side.*

### 2009 Corton Charlemagne Grand cru

**SOLD OUT**

*A blend of 50:50 Pernand and Aloxe fruit. This blend of the two different sites gives a combination of both depth and minerality and yields a total production of only 600 bottles. The wine is matured in 100% new oak for a total period of 10 months. This wine is deliciously balanced with a very perfumed nose of citrus, white flowers and apple.*

## Red wines

### 2009 Santenay Rouge 'Champs Claude' vieilles vignes

**SOLD OUT**

*(From a parcel of 70 y.o vines abutting Chassagne 1er cru Morgeot) "A ripe, somber and brooding nose of plum, violets and pungent earth leads to round and relatively concentrated medium-bodied flavors that terminate in a supple and noticeably tangy finish. My score assumes that this character will mellow with a few years of bottle age. 87/2014+" Burghound.com - Oct 2011*

### 2009 Santenay Rouge 1er Cru 'Maladières' 750ml + 375ml + 1500ml **SOLD OUT**

*"Here the expressive nose is both elegant and attractively complex, offering up notes of diverse red berries, plum, violets and a hint of stone that is also reflected by the delicious, round solidly ripe middle weight flavors that possess a focused, balanced and lingering finish. A lovely effort. 89/2015+."*

*Burghound.com - October 2011*

### 2009 Santenay Rouge 1er Cru 'Gravières'

**SOLD OUT**

*The largest premier cru in the tenderloin, named after its gravel content. The domaine's holding is 1.34 hectares (3.31 acres) and the vines average 50 years of age. Good depth and density of fruit with a quite muscular and structured palate. Very generous with tight and refined tannins that frame the wine and give a mineral finish and fresh texture.*

### 2009 Pommard 'Les Cras' vieilles vignes

**SOLD OUT**

*From vines planted in 1922, from a relatively low-lying vineyard towards the border with Volnay. Les Cras comes from the word 'craie' which translates as lime. Low yielding from a parcel of less than 0.5ha the wines are sweetly lifted with blueberry and plum but with a tightly concentrated palate.*

### 2007 Corton-Greves Grand cru

**SOLD OUT**

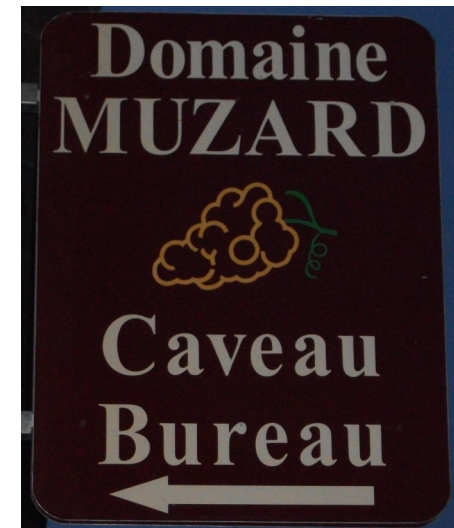
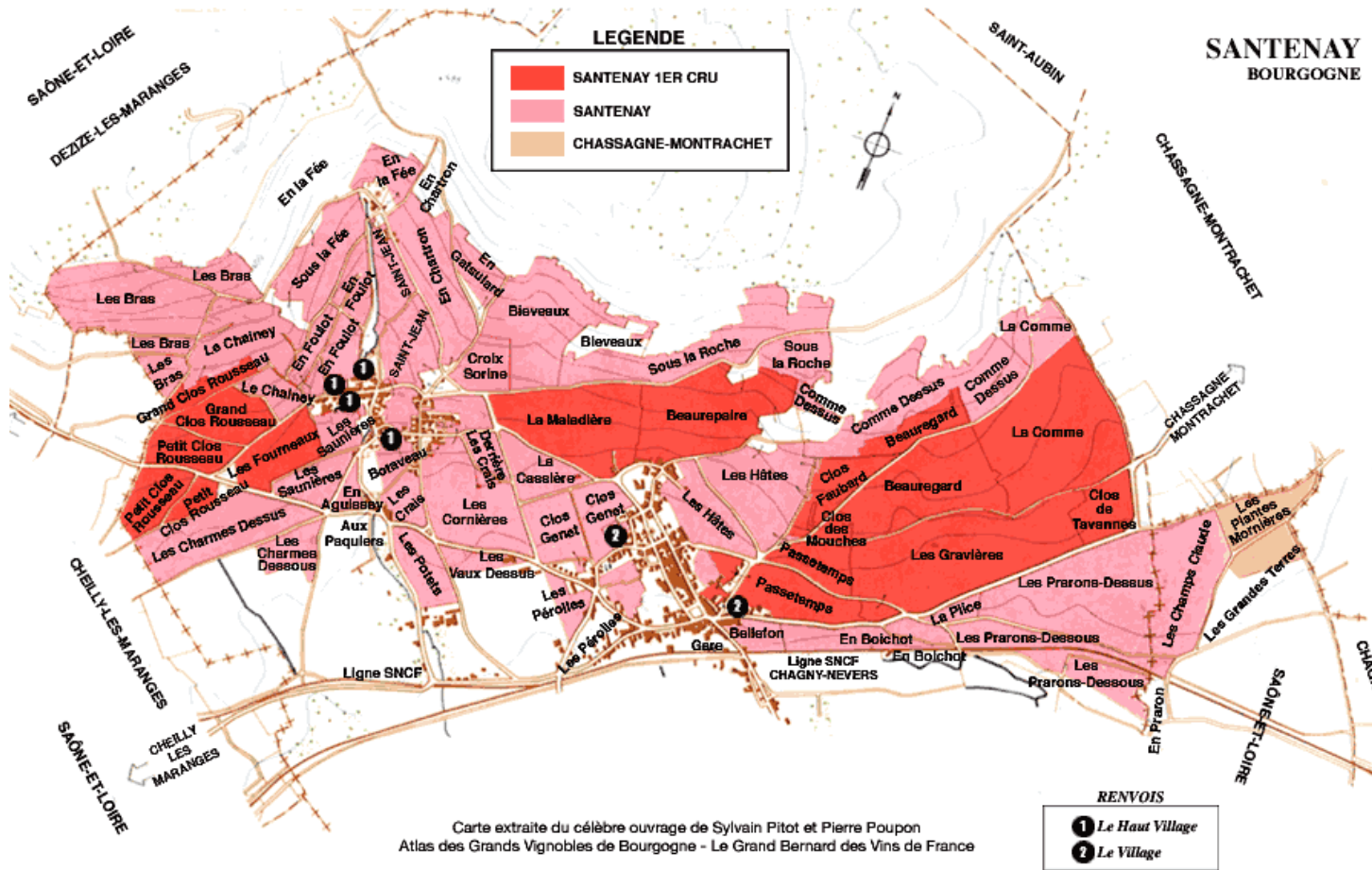
*"... detailed and wonderfully pure medium-weight flavours that exude a distinct minerality on the balanced, vibrant and admirably persistent finish. This is not a big Corton but the structural elements are ripe and overall, this is a lovely wine for cellaring over the mid-term. 92/2013+." Burghound.com - July 2009*



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The following wine is sold out however it demonstrates the first recent foray into “vendanges entier” (whole bunch winemaking) since the brothers took over from their father almost 20 years ago. Lighter in colour than the other 1er cru wines of the same vintage, this displays a more complex array of aromatics and more silky texture showing wonderful integration of the oak and a seamless depth and dimension. Tasting a 20 year old example earlier this year made by their father shows just how well these wines age. Fabulously fresh and complex.

## 2009 Santenay rouge 1er Cru ‘Beauregard’

Beauregard is a 23 ha. vineyard of mainly limestone soils that adjoins 1er cru Les Gravières on the uphill side. This wine has been produced using whole bunch “vendange entier” methods. The resulting wine is remarkably fine and smooth in texture with fabulous depth and complexity. A stunning success.