



CLAVELIER
Grands vins de Bourgogne

Founded in 1935 by Antoine Clavelier, Maison Clavelier was acquired in 2001 by Henri-Noël and Isabelle Thomas. Animated by their passion for wine, they combine art and tradition with respect for the terroirs to offer the palates of connoisseurs the greatest wines of Burgundy.

In 2020 and after several years at the head of the Maison and Domaine Clavelier, Isabelle Thomas handed over this 2.8 hectare estate to her son Paul to ensure its continuity. Quality and authenticity, the key words of Clavelier.

ALOXE-CORTON

About the appellation ?

Aloxe-Corton is a pretty village located in the north of the Côte de Beaune, known for its glazed tile houses and its red and white grands crus.



100% Pinot Noir



After manual harvesting, the bunches are put in vats for alcoholic fermentation. The malolactic fermentation will take place in barrels. This wine is aged in Burgundy barrels in our cellars. During the maturing process, new barrels represent about 30% of the parts used.



It has a deep ruby color and releases aromas of red and black fruits. With age, the aromas evolve towards notes of jammy fruits and cinnamon. On the palate, this wine is deep, racy and fruity and retains a beautiful structure and supple tannins with the years.



Aloxe-Corton is the perfect accompaniment to red meats, grilled or in sauce, and roasted or even lacquered poultry. Not forgetting of course soft and washed-rind cheeses: époisses, ami du chambertin, livarot...



To serve between 15°C and 16°C.

