



CLAVELIER
Grands vins de Bourgogne

Founded in 1935 by Antoine Clavelier, the Maison Clavelier was taken over in 2001 by Henri-Noël and Isabelle Thomas. Driven 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 House and Domaine Clavelier, Isabelle Thomas handed over this 2.8 hectare estate to her son Paul to ensure its continued existence. Quality and authenticity, the key words of Clavelier

FIXIN

About the appellation....

A little-known appellation of the Côte de Nuits, Fixin is situated between Dijon and Gevrey-Chambertin. Exposed to the east and south-east, the soils are clay-limestone. The vines are planted between 350 and 380 metres above sea level.



100% Pinot Noir



Cultivated in sustainable agriculture, the vines of our Fixin are trellised and planted at 10,000 vines per hectare. In vats for 16 days during which the alcoholic fermentation takes place, the Fixin is then put into oak barrels for malolactic fermentation.

The wine spends 12/13 months in barrels (about 30% of which are up to 3 years old). Throughout the maturing process, every effort is made to ensure that this wine is fresh and distinguished.



This Fixin has a beautiful ruby colour. Its aromas of small red fruits (raspberry redcurrant, touch of blueberry) are particularly pleasant. On the palate, it has a round and lively attack and a solid structure. Its fatness is remarkable, its texture delicate. Quite tannic and robust when young, it ages very well.



This wine goes perfectly with duck, braised pork, blue-veined rib steak and poultry. For cheeses, it appreciates the delicacy of a Chaource, the fruitiness of a Comté or the strong flavours of an Epoisses.



To be enjoyed at a temperature of 13-15°C.
To be opened within 5 years to appreciate its freshness.

