



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.

BOURGOGNE HAUTES-CÔTES DE NUITS

Les Acacias



What about the appellation?

The Burgundy Hautes-Côtes de Nuits appellation covers 19 communes on the Côte de Nuits at an altitude of 300 to 400 metres. «Les Acacias» is made from several plots of land on the plateau overlooking Nuits-Saint-Georges and on the south-east facing slopes of several hamlets on the hillside.



100% Chardonnay



The hand-picked grapes are sorted before being destemmed and pressed. The vinification is carried out entirely in oak barrels. The wine is then aged in oak barrels (up to 30% new) for 11 to 14 months. Regular stirring of the lees allows the wine to absorb its lees and become richer.



Its colour is a beautiful pale gold. The nose is pleasant and fresh with aromas of citrus fruit, acacia flowers and buttery notes. On the palate, there is fatness, a solid, balanced constitution and that slightly dashing side that is easy to notice. A round, balanced wine with a good length.



This wine goes perfectly with tarama, steamed fish and shellfish. Enhanced by a hint of vivacity, it will accompany parsley ham and snails. When ripe, it goes very well with foie gras with salt. Cheeses: Roquefort, aisy cendré, Comté affiné, Chaource.



To be served between 8°C and 10°C.