



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 Régalières



What about the appellation?

The Burgundy Hautes-Côtes de Nuits appellation extends over 19 communes of the Côte de Nuits at an altitude of 300 to 400 metres.



100% Pinot Noir



After manual harvesting and careful sorting of the bunches, after total de-stemming, the grapes are placed in vats and tuns for a fermentation period of 20 to 23 days. After pressing, the wine is matured in barrels, 1/3 of which are 1 to 2 year old barrels. As for the others, they are a maximum of 5 years old.



With a beautiful dark ruby colour, this wine offers fresh aromas of red fruits (raspberry and cherry) and black fruits. On the palate, a frank and firm flavour, pleasant tannins when ripe, full-bodied but without excess.



Thanks to its beautiful structure and its tender flavours, «Les Régalières» will be drunk easily with any roast pork, rabbit or beef, with a chicken with mushrooms, with mature but not too strong cheeses. This wine will also go well with white meats such as rabbit and lamb, but also duck. It will also surprise on savoury/sweet dishes (duck with orange, tagines...). Soumaintrain affiné, nuits d'or, reblochon fermier and morbier are also its friends.



To be enjoyed between 13°C and 15°C.