



**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.

## MARSANNAY

*About the appellation ?*

The only Burgundy appellation that can be expressed in three colors (red, white and rosé), Marsannay is also the most northerly of the Côte de Nuits.



100% Pinot Noir



After manual harvesting, the bunches are placed in vats for alcoholic fermentation. Traditional winemaking. The malolactic fermentation takes place in barrels.



This Marsannay is intensely colored with a bouquet of red (morello cherry, strawberry) and black (blackcurrant, blueberry) fruits. The attack on the palate is powerful and generous but harmonizes with a fat and good length finish.



This wine goes perfectly with red meats: prime rib, shallot hanger steak, ostrich steak... It also goes very well with river fish (pike, zander), chop suey, sautéed vegetables, quality charcuterie, game birds, cheeses made from cow's milk.



To be enjoyed between 15°C and 17°C.

