



**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.

## MERCUREY

*About the appellation ?*

Appellation Village of the Côte Chalonnaise, the Mercurey is one of the greatest appellations of Burgundy. The vines planted on marl-limestone soils give this wine all its richness and its meaty.



100% Pinot Noir



The grapes are cut and sorted by hand. The grapes are destemmed then placed between 2 and 4 days in stainless steel vats for the pre-fermentation maceration. Vinification is done in vats. The aging is done in oak barrels, 30% of which are new barrels for 10 to 12 months.



The dress is very colorful, a beautiful deep ruby. The nose opens with aromas of cherries, Morello cherries and spices. The palate is fruity and harmonious. It is a whole wine, rich in body and fruit, with a nice fleshy roundness.



This Mercurey goes well with game, roast pork with rosemary, grilled rib of beef à la Béarnaise or simmered poultry. For the cheese, soft cheeses like mature cheeses will be perfect, as well as a Mont-d'Or.



To be enjoyed between 14°C and 16°C.

