



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.

MONTAGNY 1^{er} CRU

About the appellation ?

An appellation from the south of the Côte Chalonnaise, Montagny only produces white wines. This white wine gives «fresh breath and clear ideas», as the monks of the Cluny Abbey have said since its origin.



100% Chardonnay



After being harvested by hand, the grapes are destalked and then pressed ready for vinification in new 500 litre oak barrels. The wines are then aged for 6 to 12 months in barrels that have seen two previous vintages.



Clear and golden, this Montagny Premier Cru reveals floral aromas: acacia, hawthorn, and fern; fruit aromas: white peach and pear, and indulgent aromas of hazelnut and honey. On the palate it is a fresh, youthful and rich wine with spicy aromas. Fineness and delicacy are in balance with a sustainable, structured body.



Montagny Premier Cru is only at its best when in harmony with balanced dishes. Veal in white sauce suits it well, as do paellas and seafood gratins. Shellfish and noble fish fresh from the frying pan or grill are also accepted at its table. Turning to cheese, it knows how to make the most of goat's cheese, Beaufort, Comté, Emmental and Saint-Paulin.



Serve between 10 and 12°C.
Can be enjoyed young but also within 5 years.

