



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.



About the appellation ?

On the balcony of the first reliefs of the Beaune coast, Monthélie is located between Mersault and Volnay. A small appellation producing mainly red wines, Monthélie is home to 15 climats classified as Premier Cru.



100% Pinot Noir



After manual harvesting and careful sorting of the bunches, vinification begins with alcoholic fermentation in thermo-regulated stainless steel vats. The wine is then put into oak barrels for malolactic fermentation and aging for 12 to 14 months.



Monthélie has a beautiful ruby color. Its aromas express small red and black fruits (cherry, blackcurrant), sometimes floral notes (violet, peony), oriented with age on undergrowth, fern and spices. A firm and velvety mouth resting on fine tannins.



It is accompanied by meats that are quite round in the mouth such as poultry or rabbit. Calf sweetbreads and grilled andouillettes will appreciate the firmness of Monthélie. For cheese, Brillat-Savarin and Reblochon are ideal.



To be enjoyed at 15°C.
Aging potential: 5 years