



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.

NUITS-SAINT-GEORGES 1^{er} CRU

About the appellation ?

Nuits-Saint-Georges is a Village appellation of the Côte de Nuits, in Côte-d'Or. With 41 Climats classified as Premier Cru, this Burgundy appellation established in 1936 extends over a terroir of nearly 309 hectares.



100% Pinot Noir



Our Nuits-Saint-Georges 1er Cru is cultivated in the traditional way and using sustainable agriculture. After the hand-picking and careful sorting of the grapes, the vinification begins with alcoholic fermentation in temperature-controlled stainless steel vats. The wine is then put into oak barrels (about 30% new) for malolactic fermentation and ageing for 14 to 16 months.



Its brilliant and intense purple colour reveals aromas of cherries, blackcurrant and strawberries. With age, it develops aromas of stewed red fruit. On the palate, it is vigorous and full-bodied, with a balanced and well-structured body. Long on the palate, it is fully appreciated after a few years of cellaring.



This Nuits-Saint-Georges 1er Cru is the perfect accompaniment to both tasty and virile meats such as roast lamb, rib of beef, duck breast or game. Finally, soft cheeses with a washed rind such as époisses, langres or soumaintrain are also good table partners.



To serve between 15°C and 17°C
Ageing potential: 5 to 20 years

