



# CLAVELIER

Grands vins de Bourgogne

Founded in 1935 by Antoine Clavelier, the Maison Clavelier was taken over in 2001 by Henri-Noël and Isabelle Thomas. Driven 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 House and Domaine Clavelier, Isabelle Thomas handed over this 2.8 hectare estate to her son Paul to ensure its continued existence. Quality and authenticity, the key words of Clavelier

## BOURGOGNE PINOT NOIR

### *Les Chaliots*

*About the appellation...*

The village of Nuits-Saint-Georges gives its name to one of the best known and most prestigious appellations in Burgundy. Its vines planted on clay-limestone soils and facing east and south-east extend over approximately 300 hectares. «Les Chaliots», renowned climate in the village appellation.



100% Pinot Noir



Cultivated in a traditional way and in sustainable agriculture, particular care is given to the size of the vines to guarantee optimum quality. After manual harvesting and careful sorting of the bunches, vinification begins with alcoholic fermentation in thermo-regulated stainless steel vats. The wine is then placed in oak barrels (about 30% new barrels) for malolactic fermentation and aging for 14 to 16 months.



With its brilliant and intense purple colour, this wine offers aromas of cherries, blackcurrants and strawberries. With age, it develops aromas of stewed red fruits. On the palate, it is vigorous and full-bodied, with body and a balanced and robust structure. Long in the mouth, it is fully appreciated after a few years of aging.



This Nuits-Saint-Georges goes perfectly with both tasty and virile meats such as roast lamb, prime rib, duck breast or game. Finally, soft cheeses with a washed rind such as Époisses, Langres or Soumaintrain are also good table partners.



To be enjoyed at a temperature of 15-17°C.  
Has good aging potential: 5 to 10 years.

