



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.

POMMARD 1^{er} CRU

About the appellation ?

Village located south of Beaune, Pommard is an appellation that produces only red on approximately 322ha. Its vines are planted on clay-limestone soils between 250 and 330 m above sea level.



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 placed in oak barrels (about 30% new barrels) for malolactic fermentation and aging for 14 to 16 months.



Its dark ruby-purple color with mauve gleams offers a bouquet of aromas of blackberry, blueberry or redcurrant, cherry stone, ripe plum. Maturity directs it towards leather, chocolate, pepper. On the palate, we appreciate a round texture, a delicate and assertive structure. It is fruity, the tannic mash then taking on its roundness. Rich ? Certainly.



This wine appreciates wild meats such as braised or roasted game. Beef steaks, lamb or stewed poultry will also appreciate the firm texture of its tannins and concentrated aromas. He naturally likes the company of cheeses with developed flavors: Époisses, Langres, Soumaintrain but also Comté.



To be enjoyed between 14 and 16°C. Has good aging potential: 5 to 10 years.

