



**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.

## SAVIGNY-LÈS-BEAUNE 1<sup>er</sup> CRU

### *Les Marconnets*



*About the appellation ?*

Between the slopes of Beaune and the mountain of Corton, Savigny-lès-Beaune extends over nearly 375ha, of which 142ha is premier cru. The vineyard extends over two hills with different exposures: north and south.



100% Pinot Noir



After manual harvesting and careful sorting of the bunches, after total de-stemming, the grapes are placed in vats and tuns for a fermentation period of 20 to 23 days. After pressing, the wine is aged in barrels, 1/3 of which are 1 to 2 year old barrels for 8 to 10 months.



An elegant colour of a brilliant and intense ruby. A nose with a lot of red berries. A wine of great freshness with a note in the mouth is rather rich with an does not touch wood.



The volume and power of this Savigny-lès-Beaune will accompany tasty pieces of beef, or even a pan-fried foie gras. It also goes well with roast poultry. It will spice up cheeses such as Chaource, Brie de Meaux, Tomme, Reblochon, Cantal, Mont d'Or or Epoisses.



To serve between 14°C and 16°C  
Ageing potential: 8 to 12 years