



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

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 the manual harvest and careful sorting of the bunches. After total destemming, the grapes are put in vats and tuns for a fermentation of 20 to 23 days. After pressing, aging is carried out in barrels, 1/3 of which are 1 to 2 year old barrels for 8 to 10 months.



An elegant dress of a brilliant ruby. On the nose is revealed a bouquet small black and red fruits (blackcurrant, cherry and raspberry) as well as flowers (violets). A wine of great freshness, with a discreetly tannic body, with a rather rich finish on the palate and a fine touch of wood.



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



To be enjoyed between 14°C and 16°C.

