



**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.

## GEVREY-CHAMBERTIN

*About the appellation ?*

Gevrey-Chambertin, a village appellation located on the Côte de Nuits, in the heart of Burgundy, produces exclusively red wines that can also be classified as 1er Cru or Grand Cru.



100% Pinot Noir



After being hand-harvested and careful sorting of the grapes, vinification begins with alcoholic fermentation in thermo-regulated stainless steel vat. Then, the wine is placed into oake barrels (about 30% new) for malolactic fermentation and ageing for 12 to 14 months.



A garnet-red colour with intense reflections. On the nose, a very gourmet aromatic palette, very fruity, accompanied by liquorice. A few touches of citrus fruits such as blood orange and peach bring a certain delicacy. Slightly toasted notes appear. Immediately the wine is very charming, silky, velvety, very harmonious, with a slight freshness as a support. Intense but delicate tannins.



The perfect match will be made with meats with texture and taste such as a delicate game with fine flesh such as a doe fillet just roasted served rosé, accompanied by a strong game juice infused with blackcurrant berries. Also to be enjoyed with a roast pigeon served roasted in gingerbread crust, roasted white asparagus and juice.



To serve between 14°C and 16°C.  
Ageing potential: 5 to 10 years and more

