Domaine Bruno Clavelier

Bourgogne Passetoutgrains VV



ABOUT THE ESTATE

- Bruno Clavelier founded his eponymous estate in 1988, and in doing so was the first of the family to bottle his own wines.
- Clavelier's parents and grandparents were pioneers in organic farming and chemicals or potassium fertilizers have never been used. He now farms biodynamically, with certification achieved in 2005.
- The vines here are mostly very old, planted in the 1930s and 1940s, and produce naturally low yields.
- Vinification is with minimal intervention, including natural yeasts and minimal SO2 additions.
- These are wines that speak of classic Burgundy and are some of the best in their appellations.

APPELLATION
Bourgogne Passetoutgrain

SUB-REGION
Côte de Nuits

GRAPE VARIETY
85% Pinot Noir, 15% Gamay

FARMING
Sustainable, Organic (Ecocert), Biodynamic (Demeter)

SOIL
Clay-loam

VINEYARDS & VITICULTURE
From two plots: one of 100-year-old Pinot Fin and another of 75-year-old Pinot Noir and Gamay.

HARVEST & VINIFICATION
Co-fermented with native yeast using 40–50% whole clusters. Aged for 18 months in oak barrels, less than 20% new. Unfined and unfiltered.

ALCOHOL BY VOLUME
12.5

PACK SIZE
12x750mL