

# Domaine Bruno Clavelier Vin de France Rouge Les Chailles



#### **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**

Vin de France

#### **SUB-REGION**

Côte de Nuits

#### **GRAPE VARIETY**

100% Pinot Noir

#### **FARMING**

Sustainable, Organic (Ecocert), Biodynamic (Demeter)

#### **SOIL**

Clay-limestone

### **VINEYARDS & VITICULTURE**

From a parcel just outside the appellation that had been abandoned since the 1880s. Bruno replanted in 2015.

## **HARVEST & VINIFICATION**

Fermentation takes place in oak open-top fermenter (cuve tronconique), with native yeast and manual punch downs. After a gentle pneumatic pressing, the wine is racked by gravity to oak barrels (from Troncais, Allier). Aged for 18 months (30% new for Grand Cru & 1er Cru, less in new for village), then bottled unfined and unfiltered.

## **ALCOHOL BY VOLUME**

12.0

## **PACK SIZE**

12x750mL