Domaine Bruno Clavelier

Chambolle-Musigny 1er Cru La Combe d'Orveau 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

Chambolle-Musigny 1er Cru

SUB-REGION

Côte de Nuits

GRAPE VARIETY

100% Pinot Noir

FARMING

Sustainable, Organic (Ecocert), Biodynamic (Demeter)

SOIL

Oolitic and quartz-rich limestone

VINEYARDS & VITICULTURE

From a 0.82-hectare parcel directly above Petit Musigny, separated by a narrow path. Half of the vines were planted in the 1940s, one quarter in the 1990s and the remainder in 2010. East exposure.

HARVEST & VINIFICATION

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

13.0

PACK SIZE

12x750mL