Domaine Bruno Clavelier

Corton-Le Rognet Grand Cru 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

Corton Grand Cru

SUB-REGION

Côte de Nuits

GRAPE VARIETY

100% Pinot Noir

FARMING

Sustainable, Organic (Ecocert), Biodynamic (Demeter)

SOIL

Deep and mineral rich

VINEYARDS & VITICULTURE

Acquired in 1999, Bruno\'s first Grand Cru parcel sits on the border of Ladoix and Aloxe-Corton on the hill of Corton. It has an easterly exposure and lies a little more than halfway up the hillside. The estate is a total of 6.5 hectares. All vines are selection massale and most were planted in 1930s and 1940s. This property was an early adopter of organics (certified in 1999) and has practiced biodynamics since 2000 (certified 2005).

HARVEST & VINIFICATION

Fermentation (around 40% whole cluster) 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 Tronçais, 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

13.5

PACK SIZE

12x750mL