

## Domaine Bruno Clavelier

### Vin de Table Blanc Les Glapigny

#### 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% Chardonnay.

#### FARMING

Biodynamic, Certified Organic

#### SOIL

Clay with limestone

#### VINEYARDS & VITICULTURE

Site is located below RN974 so therefore Vin de Table. Planted in 1940s. Domaine is a total of 6.5 hectares. All vines are selection massale. Early adopter of organics (certified in 1999) and has practiced biodynamics since 2000 (certified 2005).

#### HARVEST & VINIFICATION

Fermented in stainless steel with native yeast until dry, then transferred to barrel. Aged two to four years in barrels. Bottled according to the lunar calendar.

#### ALCOHOL BY VOLUME

11.0

#### PACK SIZE

12x750mL

