Domaine Bruno Clavelier

Vosne-Romanée 1er Cru Aux Brulées 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

Vosne-Romanée 1er Cru

SUB-REGION

Côte de Nuits

GRAPE VARIETY

100% Pinot Noir

FARMING

Sustainable, Organic (Ecocert), Biodynamic (Demeter)

SOIL

Calcaire à chailles with grèzes litées

VINEYARDS & VITICULTURE

From a 0.30-hectare parcel in the upper part of Combe Brûlée with south-southeast exposure. The limestone bedrock is calcaire à chailles, with thin layers of eroded limestone at the surface that provide drainage.

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