Domaine Bruno Clavelier

Bourgogne Aligoté 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
Bourgogne Aligoté

SUB-REGION
Côte de Nuits

GRAPE VARIETY
100% Aligoté

FARMING
Sustainable, Organic (Ecocert), Biodynamic (Demeter)

SOIL
Clay-limestone

VINEYARDS & VITICULTURE
The estate is a total of 6.5 hectares. From vines planted in 1921. This property was an early adopter of organics (certified in 1999) and has practiced biodynamics since 2000 (certified 2005).

HARVEST & VINIFICATION
Fermented in stainless steel with native yeast. Aged one year in vats. Bottled according to the lunar calendar.

ALCOHOL BY VOLUME
12.5

PACK SIZE
12x750mL