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

Limestone, oolite and quartz

VINEYARDS & VITICULTURE

This 0.82-hectare parcel of Combe d'Orveau sits directly above Le Musigny (Petit Musigny to be precise), separated only by a narrow dirt path. Half was planted in 1940s, one quarter in 1990s and the remainder in 2010. The estate is a total of 6.5 hectares. 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

13.0

PACK SIZE

12x750mL