Domaine Bruno Clavelier

Vin de France Blanc Jugabilis



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
45% Aligoté, 45% Chardonnay, 10% Pinot Blanc and Pinot Beurot

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

SOIL
Clay-limestone

VINEYARDS & VITICULTURE
Aligoté from 96-year-old vines and Chardonnay from 75-year-old vines.

HARVEST & VINIFICATION
Five hour press.

ALCOHOL BY VOLUME
12.5

PACK SIZE
12x750mL