

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

Sustainable, Organic (Ecocert), Biodynamic (Demeter)

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