

Founded in 1935 by Antoine Clavelier, Maison Clavelier was acuiered in 2001 by Henri-Noël and Isabelle Thomas. Animated by their passion for wine, they combine art and tradition with respect for the terroirs to offer the palates of connoisseurs the greatest wines of Burgundy.

In 2020 and after several years at the head of the Maison and Domaine Clavelier, Isabelle Thomas handed over this 2.8 hectare estate to her son Paul to ensure its continuity. Quality and authenticity, the key words of Clavelier.

CORTON-VERGENNES GRAND CRU



About the appellation...

The Corton mountain spread over 3 communes, Ladoix-Serrigny, Aloxe-Corton and Pernand-Vergelesses is home to Corton, the only red Grand Cru of the Côte de Beaune.



100% Pinot Noir



The grapes are cut and sorted by hand. Then the grapes are destemmed and placed for 2 to 4 days in stainless steel tanks for pre-fermentation maceration. The vini cation is done in oak barrels. Ageing is done in oak barrels for 10 to 14 months.



The ruby colour is brilliant and elegant. The nose of red fruits with a touch of iris is opulent and pleasant. The palate is fine with elegant tannins that offer a beautiful and tasty length. An astonishing wine which is well within its appellation and worked with talent.



Strong, washed-rind and blue cheeses will be able to tame its complex structure. Strong meat such as roast or grilled beef joints and all roast or braised game or, of course, with a sauce, will also be delectable partners for this exceptional wine.



To serve between 14°C and 16°C Ageing potential: 15 years