



**CLAVELIER**  
*Grands vins de Bourgogne*

Founded in 1935 by Antoine Clavelier, Maison Clavelier was acquired 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.

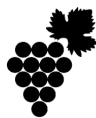
In 2020 and after several years at the head of the Maison and Domaine Clavelier, Isabelle Thomas handed over this 2.8 hectare estate to her son Paul to ensure its continuity. Quality and authenticity, the key words of Clavelier.

## MARSANNAY



*About the appellation....*

The only Burgundy appellation that can be expressed in three colors (red, white and rosé), Marsannay is also the northernmost of the Côte de Nuits.



100% Chardonnay



Cultivated in sustainable agriculture, the low vines are trellised in Guyot. The maximum yield per hectare is 45 hectolitres.

Following the harvest, the grapes are pressed before being placed in vats for alcoholic fermentation. Regular stirring is carried out to enrich the wine. The malolactic fermentation takes place in oak barrels in our cellars. About 10% of the barrels used are new. The Marsannay will be racked once or twice, depending on the needs, during the aging process.



The color of our Marsannay is pale gold. On the nose, this wine offers a bouquet of citrus fruits and white flowers such as acacia and jasmine. Ample and round, the mouth is also mineral and all in length.



This white Marsannay goes very well with white meats such as poultry, pork or lamb. Perfect with fish, do not hesitate to accompany it with risotto, sushi or goat cheese.



To be enjoyed at a temperature of 12-13°C.