

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

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

MOREY-SAINT-DENIS



About the appellation...

Morey-Saint-Denis is a village appellation in the Côte de Nuits, situated between the illustrious Gevrey-Chambertin and Chambolle-Musigny. The vines are planted on the eastern side of the vineyard at an altitude of between 220 and 270 metres.



100% Pinot Noir



After manual harvesting and careful sorting of the bunches, the grapes are placed in vats and tuns for a 20 to 23 day fermentation. After pressing, the wine is aged in barrels, 1/3 of which are 1 to 2 years old. As for the others, they are aged for a maximum of 5 years.



The wine has a beautiful ruby colour with violet tints, and the nose is divided between black fruit and red stone fruit. With age, aromas of leather and game are added. On the palate, the strength of the body and the expression of the fruit make this a balanced, full-bodied, powerful wine with rounded tannins.

Thanks to its fine structure, Morey-Saint-Denis will enhance meat dishes of character such as game or a fine entrecote. It will also go well with washed-rind cheeses such as Epoisses, Munster or Livarot.