



CLAVELIER
Grands vins de Bourgogne

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 offer 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

SANTENAY 1^{ER} CRU PASSETEMPS



About the appellation....

On hillsides with light slopes and facing south-east, the "Passe-temps" climate is also partially planted with Pinot Noir. The plot is located northwest of the town of Santenay.

100% Chardonnay



After the harvest, the alcoholic fermentation takes place in vats while the malolactic fermentation takes place in French oak barrels. The aging is done in Burgundy barrels, 15% in new barrels, allowing respect for the terroir. Throughout this period, the temperature is controlled and regular stirring is carried out so that the wine is enriched.



Golden color with green nuances. Fresh and frank nose of flowers and white fruits (peach, pear, grapefruit). Pleasant mouth, of pretty length without spirit.



Fine wine for white meat dishes, fish in sauce and goat or blue cheese.



To be enjoyed at a temperature of 12-14°C.

