



# DOMAINE BRUNO CLAIR

AOP Corton-Charlemagne Grand Cru  
White

DVP

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## PRESENTATION

An essential reference of Côte de Nuits, the Domaine Bruno Clair has prestigious parcels in Gevrey-Chambertin, Chambolle-Musigny, and Marsannay. Favoring environmentally friendly viticulture, the domain produces wines of remarkable depth and precision. The reds, dominated by Pinot Noir, are characterized by their complexity, with notes of black fruits, spices, and a superb tannic structure. Wines designed for aging and expressing the Burgundian terroir.

## VARIETAL

Chardonnay 100%

## LOCATION

Chambertin Clos de Bèze Grand Cru from Domaine Bruno Clair is located in Gevrey Chambertin in the heart of the Côte de Nuits. The parcels occupy a privileged position within this historic climat renowned for its depth and complexity. Planted mid slope, the vines benefit from ideal altitude promoting slow and even ripening of Pinot Noir. The predominantly eastern exposure captures gentle morning light while preserving natural freshness. The slope ensures efficient drainage. Airflows from the nearby combe help maintain healthy vineyard conditions. This setting brings tension and energy to the wine. The balance between sunshine and freshness enhances its elegance and ageing potential.

Age of vines: 60 years old

## TERROIR

The terroir of Clos de Bèze is composed of brown limestone soils mixed with clay and fine marls. This geological structure gives the wine its characteristic density and depth. Limestone brings precision and minerality. Clay provides valuable water reserves during dry vintages. Surface stones help warm the soil quickly in spring. The vines develop deep and balanced root systems. This diversity allows the production of a Pinot Noir that is ample and structured. The terroir imparts noble power balanced by freshness. It explains the remarkable longevity of this Grand Cru.

## IN THE VINEYARD

Domaine Bruno Clair manages its vineyards with respect for living ecosystems and natural balance. Soils are ploughed mechanically to preserve vitality. No chemical herbicides are used and weed control is carefully managed. Pruning and canopy work naturally limit yields to enhance concentration. Treatments are adapted to each vintage. The objective is to harvest healthy and perfectly ripe grapes. Biodiversity around the parcels is encouraged to maintain harmony. Careful observation guides each decision. This discipline ensures a faithful expression of Clos de Bèze.

## HARVEST

Harvesting is carried out entirely by hand to protect the integrity of the berries. An initial selection is performed in the vineyard to retain only perfectly ripe clusters. Grapes are collected in small crates to avoid damage. Upon arrival at the winery, a second meticulous sorting takes place. This double selection guarantees precision. The harvest date is chosen to achieve balance between phenolic ripeness and natural freshness. The estate seeks optimal maturity without excess. Careful harvesting shapes the wine's elegance and depth.



**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## WINEMAKING

Vinification is conducted with precision to respect both Pinot Noir and terroir identity. Depending on the vintage, a measured proportion of whole clusters may be included. Fermentations occur with indigenous yeasts. Extraction is gentle and progressive, favouring infusion and refined tannins. Maceration develops depth and structure without heaviness

## AGEING

Ageing takes place in French oak barrels for approximately 18 to 20 months. The proportion of new oak is around 50 to 60 percent depending on the vintage. The wood supports without masking the wine's character. Time refines texture and enhances ageing potential.

## SERVING

Serving temperature: 12 to 14°C.

## AGEING POTENTIAL

10 to 15 years

## TASTING

Chambertin Clos de Bèze Grand Cru displays a deep ruby colour. The nose reveals ripe black fruits such as black cherry and blackberry with floral and spicy notes. Aeration brings hints of liquorice and forest floor. The palate is broad and structured with dense yet balanced texture. Tannins are fine and firm. The finish is long and persistent with noble minerality. The wine combines power and elegance with precision. Its ageing potential extends over several decades.

## VISUAL APPEARANCE

Brilliant pale gold with green reflections.

## AT NOSE

Citrus, floral, and nutty aromas with evolving toasted and buttery nuances.

## ON THE PALATE

Tense, vibrant, and structured with a persistent mineral finish.

## FOOD PAIRINGS

This Grand Cru calls for refined and structured cuisine. It pairs beautifully with roasted beef fillet with morel mushrooms whose texture matches the wine's density. Roasted pigeon with mild spices enhances its aromatic complexity and tannin finesse. Creamy black truffle risotto highlights its depth and earthy dimension. As a lightly sweet option, caramelised fresh fig millefeuille creates a subtle bridge with its dark fruit notes. Sauces should remain elegant and concentrated. When decanted and served at optimal temperature, the wine reveals its full gastronomic dimension.

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