

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE BRUNO CLAIR

AOP Pernand-Vergelesses

White

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

Pernand Vergelesses Blanc from Domaine Bruno Clair comes from parcels located in the village of Pernand Vergelesses at the foot of the Corton hill in the northern Côte de Beaune. The vines are planted on well exposed slopes at moderate altitude promoting slow and even ripening of Chardonnay. The predominantly eastern exposure captures morning light while preserving essential natural freshness. The slope ensures efficient drainage of rainwater. The proximity of Corton hill influences the microclimate and provides beneficial temperature variation. This setting gives the wine tension and precision.

Age of vines: 30 years old

TERROIR

The terroir consists of clay limestone soils mixed with white marls and limestone scree from the Corton hill. Limestone brings minerality, finesse and precision. Clay ensures steady water supply during summer. Well drained soils encourage deep rooting and even ripening. This combination allows Chardonnay to express freshness and aromatic clarity. The terroir imparts a marked mineral backbone and vibrant tension on the palate. It also provides elegance and persistence.

IN THE VINEYARD

Domaine Bruno Clair manages its vineyards with respect for natural balance and biodiversity. Soils are ploughed mechanically to preserve vitality and stimulate biological activity. No chemical herbicides are used. Pruning and canopy management control yields and ensure even ripening. Treatments are adapted to each vintage and applied carefully. Close observation guides every decision. The objective is to harvest healthy and perfectly ripe grapes. Biodiversity around the vines is encouraged to maintain harmony. This discipline ensures faithful expression of the terroir.

HARVEST

Harvesting is carried out entirely by hand to protect cluster integrity. An initial selection is made in the vineyard to retain only optimally ripe grapes. Clusters are collected in small crates to avoid damage. A second meticulous sorting is performed at the winery. This double selection guarantees quality and homogeneity. The harvest date is chosen to balance aromatic ripeness and natural freshness. The estate seeks ideal maturity to preserve tension and purity. Careful harvesting shapes the final balance of the wine.

WINEMAKING

Vinification is conducted with precision to respect Chardonnay purity and terroir identity. After gentle pressing, the juices are carefully settled. Fermentations take place in French oak barrels with indigenous yeasts. Ageing continues on fine lees to enhance texture and complexity while maintaining freshness.

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

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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AGEING

The ageing period lasts approximately 12 to 14 months. The proportion of new oak is around 20 to 25 percent depending on the vintage. The wood supports without masking the mineral backbone. Time refines balance and aromatic precision.

SERVING

Serving temperature: 11 to 13°C.

AGEING POTENTIAL

3 to 5 years

TASTING

This white Pernand-Vergelesses from Domaine Bruno Clair impresses with its freshness and mineral clarity, hallmarks of the appellation's hillside terroirs. The nose opens with aromas of citrus (lemon, grapefruit), green apple, white flowers, and flint. On the palate, the attack is sharp and chiselled, carried by vibrant acidity that enhances the purity of the fruit. The texture is sleek and linear, supported by a subtle salinity and a long, clean finish. A precise, energetic wine and a true ambassador for high-altitude Burgundian whites.

VISUAL APPEARANCE

Pale gold with green highlights.

AT NOSE

Citrus, white flowers, green apple, and flinty minerality.

ON THE PALATE

Bright, linear, and saline, with vibrant acidity and a clean, persistent finish.

FOOD PAIRINGS

This wine calls for refined and balanced cuisine. It pairs beautifully with sole meunière whose delicacy highlights its finesse. Pan seared scallops enhance its minerality and silky texture. Light cream chicken reveals its balance between roundness and freshness. As a delicate sweet option, lightly sweet citrus tart creates subtle harmony with its lemon notes. Preparations should favour light sauces and precise cooking. Served at optimal temperature, the wine fully reveals its gastronomic elegance.

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